

THE NATIONAL PROVISIONER

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EXPORTS OF MEAT PRODUCTS.

Official government reports of exports of meat and dairy products for the month of September indicate, as did the August figures, the effect of British interference with American meat export trade. Exports for these two months were the lowest of the year. They were much heavier, of course, than during normal times, but their marked decrease compared to a few months ago indicates plainly the effect of the British embargo on our export trade with neutral countries.

Exports of meat and dairy products for September totaled in value \$16,981,029, compared to \$16,902,231 in August, \$19,660,673 in July, \$26,718,074 in June, and totals of from 18 to 28 millions in previous months. Exports for the same month last year, when trade was paralyzed by sea raiding, totaled \$10,184,813. For the nine months of the calendar year export totals were \$189,140,655, compared to \$90,518,033 for a like period a year before.

A summary of the exports for September, compared to the same month a year ago, is as follows:

	Sept., 1915.	Sept., 1914.
Beef, canned, lbs.	1,213,819	2,883,510
Beef, canned, value	\$199,840	\$513,502
Beef, fresh, lbs.	18,467,738	6,979,984
Beef, fresh, value	\$2,297,456	\$373,338
Beef, pickled, etc., lbs.	3,991,431	1,497,697
Beef, pickled, etc., value	\$465,805	\$163,140
Oleo oil, lbs.	11,604,270	5,163,441
Oleo oil, value	\$1,341,904	\$566,724
Bacon, lbs.	42,144,815	17,393,747
Bacon, value	\$5,463,788	\$2,599,974
Hams and shoulders, lbs.	17,602,201	8,571,054
Hams and shoulders, value	\$2,423,917	\$1,334,858
Lard, lbs.	28,744,665	28,292,585
Lard, value	\$2,838,840	\$3,082,804
Neutral lard, lbs.	1,874,735	1,511,511
Neutral lard, value	\$213,137	\$173,137
Pork, pickled, etc., lbs.	6,744,808	2,729,284
Pork, pickled, etc., value	\$662,074	\$320,975
Lard compounds, lbs.	4,776,931	3,332,451
Lard compounds, value	\$394,454	\$307,461
Total value, Sept.	\$16,981,029	\$10,184,813

For the nine months of the year the exports compare with a year ago as follows:

	9 months, 1915.	9 months, 1914.
Beef, canned, lbs.	61,016,625	7,707,834
Beef, canned, value	\$9,513,515	\$1,517,559
Beef, fresh, lbs.	207,255,532	11,707,893
Beef, fresh, value	\$26,727,884	\$1,563,774
Beef, pickled, etc., lbs.	35,032,728	17,337,454
Beef, pickled, etc., value	\$3,810,817	\$1,704,645
Oleo oil, lbs.	75,390,852	69,450,386
Oleo oil, value	\$9,089,127	\$7,116,244
Bacon, lbs.	368,306,435	129,727,134
Bacon, value	\$48,744,726	\$17,835,416
Hams and shoulders, lbs.	207,808,836	110,720,432
Hams and shoulders, value	\$28,827,864	\$16,010,106
Lard, lbs.	344,263,105	308,804,462
Lard, value	\$37,276,764	\$34,273,676
Neutral lard, lbs.	23,522,901	18,721,172
Neutral lard, value	\$2,672,822	\$2,056,400
Pork, pickled, etc., lbs.	48,261,878	30,256,375
Pork, pickled, etc., value	\$5,079,147	\$3,314,285
Lard compounds, lbs.	49,797,161	38,126,231
Lard compounds, value	\$4,239,063	\$3,539,806
Total value, 9 months	\$189,140,655	\$90,518,033

PROTEST TO BRITAIN ON MEAT SEIZURES Prompt Action Expected Following Conference at Washington

Inside facts as to the seizure and confiscation of American meat cargoes by Great Britain were given this week to State Department officials at Washington by Alfred R. Urion, who has been the chief representative of the packing interests in England since the trouble arose nearly a year ago. Mr. Urion only returned from London last week.

The result of this conference is expected to be a somewhat more vigorous attitude on the part of our State Department toward this meat seizure matter. In an interview given to The National Provisioner's Washington representative on Wednesday Mr. Urion said: "You may say that, as a result of the conference held today between State Department officials and counsel for the packers, it seems very probable that a special note of protest against Great Britain's seizure and confiscation of American packinghouse products will go forward to London within a few days."

With Mr. Urion at the conference were A. H. Veeder, C. J. Faulkner, Jr., and Attorney Walter, all of Chicago. It is understood that both Secretary Lansing and Counselor Polk participated in the meeting. At another time Mr. Urion held an important conference with Sir Cecil Spring-Rice and Sir Richard Crawford, Ambassador and commercial attache, respectively, of the British Embassy.

Will Demand Spot Price for Products.

"We expect the British Government to do the right thing in the end," continued Mr.

Urion. "The case is now on appeal to the Privy Council, and we are looking forward to a victory and a vindication at the hands of that tribunal."

"However, whether the victory be judicial or diplomatic, we are going to demand the spot price for our confiscated products, which means just what the packers would have got for their goods laid down in Scandinavia at the time they should have gone there. This sum is between \$15,000,000 and \$16,000,000."

When asked about the disposition of the products in dispute, Mr. Urion confirmed the reports that they are being sold at auction by the British Government in London. Asked if it is not a fact that these same goods are finding their way through British dealers to Scandinavia by devious channels, and after passing through many hands, he declined to answer. When told that Consul General Skinner has reported to the Department of State that such is the case in regard to various lots of seized American goods, he would make no comment.

"Our case is now before the Privy Council, as I have said before, and will come up in December or January," continued Mr. Urion. "I shall be there at that time. After staying here a few days more, I shall go on to Chicago to confer with my principals, and prepare for the return to London."

"As to the great war, no words could describe it, and only the most general predic-

(Continued on page 34.)

President to Send Two Strong Notes to London

After a later conference between President Wilson and Secretary Lansing on Thursday with respect to the packers' claims against the British Government the statement was made in responsible quarters that the President will soon despatch two notes to London calling upon Great Britain to withdraw from the position it has assumed in the controversy.

The first one of these notes will protest against the action of the British prize court in condemning the cargoes of four vessels on the presumption that they were intended for use in Germany. The second note will call for the release of the twenty-nine vessels which have been seized but which have not been thrown into the prize court.

At the conference with the President Secretary Lansing submitted to him a brief resume

of the situation in the packers' cases. This resume was based on reports made to the State Department during the last few days by Mr. Urion, and also on reports from American officials in London and Copenhagen.

According to the Administration's viewpoint the facts in the packers' cases are not in question or in dispute. The chief question is whether or not Great Britain can prevent the packers, as well as all other American exporting interests, from carrying on their trade with neutral European countries. It is the packers' contention, and also the contention of the Administration, that Great Britain in the prize court decision displayed a determination to set aside all international law in favor of its policy to starve out both the civil and military population of Germany.

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CONDITIONS IN THE PACKINGHOUSE INDUSTRY

Facts Shown By Leading Packer at Recent Rate Hearing

Among meat packers and the trade generally the facts are well known as to conditions today as compared with the earlier days of the industry. Buying, operating and selling conditions are familiar to every man engaged in the business, or should be. But the public at large is woefully ignorant as to these conditions, and in that class come most public officials and practically all newspaper critics.

To say that the average packer would be pleased with a profit of less than a quarter of a cent a pound live weight on the beef he killed might bring a smile of incredulity to the lips of the reader of newspaper attacks on the meat industry, who has come to believe firmly in the stories of enormous profits in the packinghouse trade. And yet that fact is testified to by packers on the witness stand, and proved by books and records produced.

At the recent hearing of the Western railroad rate case before the Inter State Commerce Commission in Chicago, when the packers appeared in opposition to the effort of the roads to saddle on them a large share of the proposed freight rate increases, much testimony of interest in bringing out the real situation was brought forth. In addition to testimony on rate matters there was some general evidence given, and that of James S. Agar, one of the best-known Western packers, and former president of the American Meat Packers' Association, was of more than usual interest.

What Mr. Agar had to say of packing conditions and profits is contained in the transcript of his testimony as given before the Inter State Commerce Commission at Chicago a few weeks ago. It follows:

How the Packing Industry Has Changed.

Mr. Rynder: I should like to say that we are putting Mr. Agar on merely to testify to certain general conditions of the packinghouse business. Mr. Agar is not a rate man or rate expert and we are not offering him as a rate witness. Now, how long have you been connected with the packinghouse business, Mr. Agar?

Mr. Agar: Forty to forty-five years.

Mr. Rynder: Is the modern packing business substantially different in the form and manner in which it is conducted than it was when you first became acquainted with it?

Mr. Agar: Very materially.

Mr. Rynder: What has been the principal change, in your opinion, which has brought about the modern packing plant?

Mr. Agar: The means of handling livestock from a sanitation standpoint and from a profit-figuring standpoint.

Mr. Rynder: Was there any such thing as the large modern packing plant prior to the invention of the refrigerator car?

Mr. Agar: No. We used to have our little ramshackle slaughterhouses in the outskirts of the city here, where we would slaughter these cattle and hogs at night and get them down early in the morning and cut them up the same day. The next step was ice boxes after a fashion, where we built a frame building and had spaces that we filled with tan bark, and from the tan bark era we developed into the sawdust proposition.

Examiner Dow: Can you give us some dates along with these eras?

Mr. Agar: I would say in 1871 or 1872 that my father, who was in business at that time—I was a youngster following him around when he was buying these cattle and hogs,

and it would be about 1872 when he used to buy this stuff in the day time, and it would be killed and brought home, and the tan-bark ice-box, I think, was about that time. In 1875 came the sawdust era, and a few years after that it was paper insulation. We built dead air-spaces and made them non-porous with paper, and it finally developed into different modes of construction from that down to the present time, when we figure that cork is the most perfect insulation that we can have in our business.

Buying Meat Supplies Is a Cash Transaction.

Mr. Rynder: Is it necessary in the packing industry today to be ready to buy for cash substantially all the cattle that are offered at the various markets?

Mr. Agar: Yes, sir; it is a cash transaction from the time that the bullocks or hogs or the sheep are weighed; the scale ticket signed by the weigher constitutes a check which is stamped by our buyer, and it is deposited within—well, before three o'clock that day; in all the livestock centers the same conditions prevail.

Mr. Rynder: Now, as to one of the other marked changes in the packinghouse business, upon the conversion of by-products which were formerly wasted, into articles of value.

Mr. Agar: We never thought of saving parts of the carcasses, such as the intestines or the viscera and the blood. The livers would go for almost anything—we threw them away a great deal of the time—and the hearts, weasands, heads and the different bones. This part of the business has all been developed in recent years, and we aim now, the modern packer aims now, to produce the meat for less than the cost of the live steer.

Mr. Rynder: Is that a fact of general knowledge, warranted by your general knowledge of selling prices?

Mr. Agar: Yes, sir.

Mr. Rynder: And the facts that make that possible have been the utilization of by-products?

Mr. Agar: Yes, sir.

Packers Provide Steady Market for Growers.

Mr. Rynder: Does the large modern packing plant produce a steady, constant, year-round market for the livestock grower?

Mr. Agar: Yes, the large packers and packers in the large centers purchase every business day of the year. In 1891, I think it was, we had six federal-inspected plants, and in 1911—this is showing you the growth of the modern packinghouse and the industry, as far as its being under government inspection—in 1911 we had 300 or more inspected houses.

Mr. Rynder: Before the growth of the modern packing plant was the slaughtering a rather seasonal operation?

Mr. Agar: Yes, we used to cure our pork and parts of the beef, such as beef hams, making dried beef, in the winter time. It was not a question of its being palatable at all, only a question of driving salt into it to burn it up to keep it from spoiling, to use for consumption the next summer. That is one thing that the modern packer has overcome, and one that he takes a great deal of pride in. It is due to a few men, I would say the larger packers, of course, whereby this perfecting of the curing of meats and making them desirable both from a palatable standpoint and a sanitary standpoint, has been done.

The government has become very severe and drastic in their interpretation of the law and regulations, and we packers co-operate with them. In fact, I guess we have to if we want to do business, but we do so cheerfully. And while to some of the old packers, who were used to doing business in the old way, it seemed hard to have the government show us how they wanted us to do business, we all recognize that it is for the

best and we heartily co-operate with them in any suggestions that they may have.

Losses from the Severity of Condemnations.

They have become very severe in their condemnation of cattle and hogs and sheep since 1907, inflicting a loss upon the packer of from three-quarters of one per cent. to three and four per cent. of all we kill. Some of us get it worse at times than others. The public say that we will have to add it to the cost of our product. But we cannot do that, because our competitors at one time will be fortunate enough not to have a severe condemnation, while others will have a very severe condemnation, and we cannot make any difference in the price.

Mr. Rynder: Has the growth and operation of the modern packing plant also made it possible for the consumer to have all kinds of the products all the year round?

Mr. Agar: Yes, sir.

Mr. Rynder: Is that different from the situation some years back?

Mr. Agar: It surely is. We have developed a large canning industry, the canning of meats where we can put them up and keep them in the cans for an indefinite period, as long as they are kept air-tight. And the cold storage proposition has made it possible for the packers to put away stuff, so that while this may not be the proper season to market it, in two or three months the public usually call for it, and they will have it for them and in first-class shape.

Mr. Rynder: Does the large modern packing plant lead to a very large investment in the administrative system and matters of that kind, to take care of all its by-product factories and so forth?

Mr. Agar: It surely does, gentlemen. We have many different departments, and each and every one of them requires an administrator, auditors and foremen and superintendents, and the expense is quite a good deal. The outlay is remarkably heavy. And taking it from my standpoint, being just a third-rate packer, I would say—I slaughtered one-third as many hogs as Swift and Company in Chicago or Armour & Company, I think I ranked third in slaughtering hogs—we have to have our fertilizer machinery, and we have to have our tank water evaporators, and we have to have our bone departments; we have to have our neatfoot oil department; we have to have our oleo oil department, and a great many other departments that I could name. And the large packer has just as many more as a man in my capacity would have.

Packer Pays Cash and Waits for Returns.

Mr. Rynder: Now, how about the sales of beef, are they usually made soon after the slaughter?

Mr. Agar: Sales of beef are made anywhere from two or three days after the slaughter to two weeks.

Mr. Rynder: But how about the by-products?

Mr. Agar: You will go along collecting different by-products and keep them indefinitely for three, six or nine months.

Mr. Rynder: The packer pays cash for his cattle when he gets them?

Mr. Agar: Yes, sir.

Mr. Rynder: And he does not get all his money back until he has disposed of all these by-products?

Mr. Agar: He certainly does not. For instance, in packing hogs, for a certain per cent. of the hog we will get cash in ten days. For the hams and bacon and the cured meat we will not get cash for sixty or ninety days. The cattle, we have to cure them and it takes from thirty to sixty days to cure hides. Bones and stuff of that kind are on the same basis.

Mr. Rynder: Would you say that perhaps fertilizers might be sometimes as much as six months before sale?

Mr. Agar: Yes, we will accumulate fertilizer in the winter time. In the fall and winter season there is a good demand for fertilizer. In the spring and summer, when

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TO CONFISCATE AUSTRALIAN MEAT PLANTS

Bill Introduced in Queensland Legislature for That Purpose

(Special Correspondence of The National Provisioner.)

Brisbane, Q., Australia, October 2.

An announcement that the State Government of Queensland is taking power to acquire all meat works in that State might lead one to suppose that the nationalization of the meat industry is in sight in this country. Such a bill has actually been introduced in the Queensland Parliament, but it is generally regarded as a bit of political fireworks. Time will show.

I have previously mentioned that there was a change of government in Queensland a few months ago, when the Labor party obtained ascendancy in the elective chamber, although in a minority in the nominee chamber (which, by the way, it aims at abolishing).

Owing to the drought most of the meat works have been compelled to close down, as supplies of fat stock are unobtainable. This threw some thousands of men out of employment, and ever since they have been agitating with their legislators, some of them no doubt honestly believing that the companies have some sinister object in view in closing their factories.

It is idle to point out to them that companies cannot afford to close down costly works and render their capital unproductive without the very good reason that it does not pay to keep them open.

Anyhow, the men made it so hot for their government—the men being Labor supporters, of course—that a bill was hurriedly drafted to give the government power to acquire the works. This is designed to keep the men quiet until the season improves and fat stock are available for the works.

The fact that the cost of acquiring the works would run into a very large sum of money, and that in these times the government finds it difficult to obtain money for the pressing works of development, clearly indicates that there is little seriousness in the proposal. There are other incidents which show that the whole move is merely political.

Bad Effects of Plan Already Shown.

In the meantime the bill has been mischievous in its operation, inasmuch as it is reported that American packers who had bought a site for large meat works on the Brisbane River have ceased operations for the present. Thus, while the government is seeking to placate one section of its supporters, mechanics and tradesmen who would have got employment in the building of the new works will be robbed of the chance.

There are several other proposals on foot for the establishment of meat works in Queensland, including one by Cooke & Co. at Gladstone, and possibly there may be some interference with this scheme also. The force of the bill is great, inasmuch as most of the meat plants, especially those dealing with cattle, are situated within the territorial limits of Queensland.

The powers under the bill are most drastic. A controller may be appointed to deal with the meat business. A proclamation may be issued in relation to the management, control and administration of a State meat works, including the purchase of stock, etc.

It provides that if at any time the Gov-

ernor in Council is satisfied that the owner of any meat works has failed to comply with any of the provisions of any proclamation, and that such failure of compliance is contrary to the public interest, of which facts he shall be the sole judge, then the Governor in Council may, by proclamation, declare that the meat works, plant, stock-in-trade, and equipment of such owner are appropriated by His Majesty.

Upon the issue of such proclamation the meat works and plant, etc., shall cease to be the property of the owner, and shall become and remain the absolute property of His Majesty freed from any mortgage, charge, lien or other encumbrance. The only right possessed by the owner from whom the works have been commandeered, will be the right to receive payment to the amount decided upon. All values shall be determined by the Land Appeal Court.

Another clause provides that at the option of the Governor in Council the amount of money representing the value of any property acquired under this act may be paid to the late owner of such property by means of government stock issued at par, and the late owner of such property shall be bound to receive such government stock to the amount aforesaid in full satisfaction of the obligation of the government to pay such value. Such government stocks shall be of such description, shall have such currency, and shall bear such interest, not less than 4 per cent. per annum and not exceeding 5 per cent. per annum, as the Governor in Council by proclamation shall declare.

Hostility to the Confiscation Act.

The bill aroused immense hostility, especially on the part of those interested in the meat companies, the stock owners and others engaged in the industry. The result was a representative deputation to the Minister in charge of the bill, when it was claimed that the bill was opposed to all principles of British justice and fair play.

The Minister's reply was somewhat conciliatory. He pointed out that most of the powers were already contained in the Meat for Imperial Uses Act. The plea for the bill was that the times were abnormal, and that it was required in the interests of the Empire. If the companies were so minded the meat supplies could be hung up under the existing act; but when the bill was passed if the companies carried out the requirements the government would not interfere with them.

He summarized the new powers as follows: (1) Power to take control of the business not wholly, but for a term. (2) Power to give directions as to the management and carrying out of the business. (3) Power to acquire the whole of the business by paying therefore with government bonds in the event of the companies failing to comply with the orders. The man or company that committed no crime had no reason to fear the law, he held.

I mention these statements to show the extent to which powers are being taken under the present governments in Australia. It is

interesting to note the Minister's recognition of the fact that there was not a sufficiency of killable cattle to keep the industry going, and that the plants were not closed in a vengeful spirit, but to prevent heavy losses.

Meat on Hand in Australia.

In this connection it is interesting to note that the result of the national census in the matter of meat, etc., has just been announced. It was taken as from July 31, and the position would be much worse now.

On that date the quantity of beef in cold storage in Australia was 33,000,000 pounds weight, of which over 31,000,000 pounds was held in Queensland. During May, June and July the Commonwealth exported 83,000,000 pounds of beef to the order of the Imperial Government. The consumption in Australia is estimated at over 60,000,000 pounds per month.

Over 4,000,000 pounds of mutton was held in cold storage, mainly in Queensland, New South Wales and Victoria. Less than 2,000,000 pounds of lamb were held. Between May and June there had been very heavy exports of mutton and lamb, estimated at nearly 25,000,000 pounds. The preserved meat held amounted to 8,250,000 pounds, of which about 65 per cent. was held in Queensland. The quantity of bacon and hams was 4,500,000 pounds, and there were 7,000,000 rabbits in stores.

The meat held in Queensland on behalf of the Imperial Government is estimated to be sufficient to meet the demands up to the end of November, when it is expected that the works will begin again—if rain falls in the meantime and produces the grass on which the stock can be fattened.

I am speaking, of course, of works in Queensland, where the drought has been most severely felt. In this State it is safe to say that several millions of sheep have been shifted on to relief country owing to the exhaustion of grass on the holdings on which they had been kept. Thousands of these would have been gladly sent to the plants for slaughter, but they were too thin.

In view of these facts it is not surprising to find that stock sold in the various sale yards continue to reach high figures. In the island of Tasmania, which is one of the States of the Commonwealth, prices have reached unheard of figures. Steers have sold up to nearly £40 per head and sheep to 50 shillings per head. This is due to the fact that buyers from the mainland have attended the sales and bought up, whereas in past years the practice at this season is for Tasmania to import from the mainland.

As in Australia, allegations have been made in New Zealand that the "American Beef Trust" is operating in the Dominion of New Zealand. The Premier of that country authoritatively stated in the Parliament there a few days ago that none of the American firms are operating in New Zealand under their own name. He added that since March last all meat shipped from New Zealand had gone to the order of the Imperial Government.

EDITOR'S NOTE.—This is the thirty-second in a series of articles from The National Provisioner's special correspondent in Australia, which country is the latest to be considered as a possible source of meat supplies for the United States. Since the indications have increased that Argentina would be unable to meet all demands of Europe and this country, Australia has been turned to as a possible solution of the problem. The war has, of course, altered and complicated the situation. The National Provisioner's representative there will endeavor to keep the trade posted.]

PRACTICAL POINTS FOR THE TRADE

ACTUAL PACKINGHOUSE TESTS.

[EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some special inquiry is made.]

COTTON OIL REFINING TEST.

In refining and deodorizing crude cottonseed oil a test made on 15,000 pounds showed the following: Three to 5 per cent. of fullers' earth was used. Temperature started at 65 degs. Fahr. Refined at 190 degs. Fahr., and deodorized at 320 degs. Fahr. Time heated for 45 minutes. Time of refining, 50 minutes. Time of pumping, 25 minutes. Total 2 hours. Used 2,997 pounds of coal. Time of deodorizing 3 hours and 20 minutes; coal used, 6,092 pounds. Average horse power on boiler, 275 pounds. Total cost, $\frac{1}{2}$ cent per gallon.

NITRATE OF SODA IN CURING.

An Eastern subscriber writes as follows:
Editor The National Provisioner:

We understand refined nitrate of soda is now being used in meat curing. Any information you can give us on this subject, such as quantities to be used for curing 100 pounds of meat, etc., will be very much appreciated.

Doubly refined nitrate of soda is being used in the place of saltpeter in curing meats, the amount used being slightly in excess of that of saltpeter, which ordinarily is about a quarter of a pound per 100 pounds of meats in pickle, and about three-eighths of a pound per 100 pounds of meats in dry salt. We have known as high as 3 ounces of saltpeter or 6 ounces of nitrate of soda being used on a 35-pound Cumberland middle, and $1\frac{1}{2}$ ounces of saltpeter or 3 ounces of nitrate of soda on a 15-pound square shoulder. Using refined saltpeter or doubly-refined nitrate of soda, however, these amounts are excessive.

Do you read this page every week for practical information about your business?

HANDLING LARD IN SUMMER.

An Eastern subscriber writes as follows:

Editor The National Provisioner:

Can you give us an idea of the proper method of handling and rendering lard during the summer months? We understand that successful packers have both summer and winter formulas.

We are rendering in open kettles, using killing fat, back fat and leaf lard mixed. In other words, we do not grade our fats, but render them all together and make but one grade of open kettle lard. We are using a steam-jacketed kettle for melting; then the lard is drawn off from this into a water-jacketed kettle for cooling, but we do not seem to be getting the proper results. Anything you can suggest we shall certainly appreciate.

The back fats (and presumably you add other cutting fats also) are necessarily chilled, and should be hashed on going into the kettle. The same applies to the leaf lard if chilled. But if "pulled" on the killing floor and not chilled in the coolers it should be thoroughly chilled in ice water before being hashed into the kettle. Other killing fats are treated in the same manner, excepting that they should be thoroughly washed, say, in a revolving washer, then through clean water to the ice water tank, and then through the hasher to the kettle.

Hot and chilled fats should not be put into the kettle simultaneously, as we have seen done. Hot leaf lard is usually clean. If it goes to the kettle with chilled material the latter should be melting as the hot hashed leaf lard is being added, and the whole rendered under constant agitation until all the oil has been released.

As the water-chilled material is taken out of the tub it should be drained as thoroughly as possible before hashing, and the last water should be absolutely clean. This material would be much more satisfactory if drawn over a lard roller. However, if this is not convenient the water cooler should be satisfactory, providing the material is kept agitated while cooling, which should be to the extent of assuring the thorough amalgamation of the different oils and stearines.

All the moisture should be eliminated in the rendering kettle prior to drawing the oil

to the cooler. When the lard is drawn it should be taken at once to the cooler and thoroughly solidified.

THE SOUTH AMERICAN MEAT TRADE.

Since the war began frozen beef, which had been growing unpopular, has to a large extent displaced the chilled article, owing to the ease with which it can be transported. During the first half of 1915 Argentina exported 1,280,426 quarters of frozen and 655,600 quarters of chilled beef, against 328,880 and 2,124,670 quarters respectively, the first half of 1914. The termination of the war will undoubtedly give chilled beef its former standing.

During the 1911 to 1914 period exports of chilled beef by Argentina for the first half of the year jumped from 1,033,264 to 2,124,676 quarters, while that of the frozen article dropped from 899,543 to 328,880 quarters. Of Argentine beef exports during the first half of the current year 1,136,523 quarters of frozen and 544,858 quarters of chilled went to Great Britain, and 140,677 of frozen and 110,742 of chilled to the United States, the rest being consigned to France, Italy and Holland.

How mutton production in South America has declined is indicated by exports of only 481,195 carcasses of lamb and 249,856 carcasses of mutton during the first half of the current year, against 1,171,705 of lamb and 501,043 of mutton during the same period of 1911, when floodtide was reached. Meanwhile the decrease has been steady. During the first half of 1914 Argentina exported 1,245,407 carcasses of lamb and mutton, against 720,951 this year. Exports during the first six months of 1915 were 426,331 carcasses of lamb and 192,600 of mutton to Great Britain and 54,564 quarters of lamb and 57,256 quarters of mutton to the United States.

Producers in this country have evidently little to fear from competition by flocks in the southern half of the continent.—James E. Poole in Chicago Breeders' Gazette.

Watch page 48 for bargains.

STANDARD FOR A GENERATION SWENSON EVAPORATORS

have been put into every industry where evaporators are used. They have become so well and so favorably known that for most of these industries today the Swenson is standard. Repeat orders have followed one another until now half of our business is based upon previous business with the same concerns. At the same time, where required, we will design and construct evaporators of any type to suit special conditions.

We have become the largest manufacturers of evaporators in the United States because we have gone at the thing from the right standpoint. Our staff of engineers includes men whose experience ranges over all industries using evaporators, and whose training has been along thoroughly scientific lines. Every evaporator we build is designed to fulfill certain specific conditions. It is designed with the background of this wealth of experience, and is based upon correct principles. Only

under such conditions could the business have been built up to our present dimensions.

The reason the big packers come back to us for more and more evaporators for tank water is because they have thoroughly tested out our product and found it satisfactory. The man whose plant is smaller does not always have opportunity to make these tests, but he can safely rely upon the example of the men of widest experience.

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CHICAGO

THE NATIONAL PROVISIONER

New York and
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Official Organ American Meat Packers'
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EFFECT OF BRITISH EMBARGO

Effect of British interference with American export trade in meat products is seen in recent decreasing export totals, as reported by the Federal Bureau of Foreign and Domestic Commerce. While export totals are, of course, much greater than in normal times, yet they have decreased considerably as compared to earlier months of the war period. This is in spite of the fact that the fighting forces of the Allies need enormous quantities of meat foods and are continuing to buy them.

It shows simply what our packing interests have contended, that Great Britain's embargo on our commerce has shut us out of the markets of neutral countries like Denmark, Sweden and Norway, where we have been accustomed to sell a large amount of our meat products for consumption in those countries.

Proof of the neutral destination of such

shipments is plentiful, and yet the British Government has stubbornly insisted that our exporters should offer proof that such shipments were NOT intended for ultimate enemy consumption. How they expected such proof to be forthcoming no one knows. It is suspected that they did not anticipate the possibility of such proof being produced; that the requirement was merely a means of achieving their object, which was to shut off our foreign trade entirely, dealing our livestock and packing industries a serious blow thereby, solely to assure themselves that no part of these neutral shipments by any possibility might trickle through to Germany.

Evidence of the effect of this throttling of trade outlets is already showing itself in the bad break in the hog markets. Of course packers will be accused of "bearing" the hog market for their own purposes. But with the big European outlet for their hog products closed to them, they cannot be expected to continue to pay high prices for hogs. The livestock industry is beginning to suffer, and it has considerably more woe ahead of it if this British embargo and confiscation policy is to be continued.

ON WHICH SIDE IS FRAUD?

The world do move. At the recent Iowa Dairy Cattle Congress among the exhibits were those of oleomargarine manufacturers, explaining the merits of this product and its connection with the livestock industry. Our esteemed contemporary and the best dairy paper published, Hoard's Dairyman, gets all "het up" over this occurrence, and for once gets down from its dignified editorial style and becomes ill-tempered and even vituperative.

Listen to this: "The management, for a mere pittance, sold space so that the oleomargarine manufacturers could advertise their fraudulent products and falsely represent them to the unsuspecting public." And again: "These oleomargarine manufacturers have resorted to every trick conceivable to mislead consumers, . . . yet the management of the Iowa Dairy Cattle Congress would bring these counterfeiters into the presence of this true and tried servant of the human race, the dairy cow, and insult her for the consideration of a few coppers!"

This is awful! No wonder a Holstein heifer, as Hoard's Dairyman reports, "scented the oleomargarine and became enraged," and ran amuck through the show. It couldn't have been uninspected rotten or diseased dairy butter this "tried and true servant" scented, for the dairy interests reserve that stuff for the city consumer, largely. It surely must have been clean, sanitary, government-inspected oleomargarine that this outraged Holstein smelt.

But when Hoard's Dairyman talks about

"fraudulent products" and false representations it is seriously endangering its own glass house. The public is beginning to "get next" to the facts.

Just now the dairy press is disturbed over the exposures being made by a sensational newspaper in New York of the rottenness of the butter trade. Regardless of the style of this campaign of exposure, it is making the public acquainted with the facts concerning the "fraudulent products" which are foisted on them under the name of butter, and revealing the whole extent of the filthy, putrid conditions of which the "unsuspecting public" has little dreamed.

Of course we can understand the indignation of those who have always believed in the "divine right" of the cow product to a monopoly of the market and of that portion of the color spectrum it chose to appropriate. But they had better be a little careful when they talk about fraud and false representations as applied to a government-endorsed product made under the strictest sanitary supervision, while conditions surrounding the making and marketing of their own product are such a menace to the public health.

FOOD MEN FIGHT ALDERMEN

The Allied Food Merchants' Association of New York City is vigorously campaigning against certain of the aldermen who voted for public markets last year. The committee is doing active work in the 17th, 19th, 31st, 32nd and 33rd districts. In each of these districts the association is endeavoring to defeat the present alderman, and has endorsed the strongest opposing candidate.

The efforts of the campaign committee have become more urgent to defeat these aldermen because Mayor Mitchel on Monday, in opening the new Washington Market, made a statement that he hoped that the new Washington Market was only a link in a chain of municipally-owned and operated public markets, and that this Washington Market would be the first in a great system that was planned to keep down the cost of living.

"This statement of our Mayor," says the committee, "is a warning to food men that they must stick together this year and defeat the five aldermen that the association is planning to defeat, in order to show city officials that the food man is a factor to be reckoned with."

The Allied Food Merchants' Association requests the aid of all food men in these five districts and asks them to vote for Thomas Williams in the 17th District; Michael T. Shields, in the 19th District; John McKee in the 31st District; Chas. T. McGillick, in the 32nd District, and Samson Friedlander in the 33rd District. Here is a chance for retailers to protect their business from the unfair competition of the City of New York.

TRADE GLEANINGS

The R. L. Lang Soap Company, Ocala, Fla., will establish a soap factory.

It is reported that Morris and Company may erect a branch house at Houston, Tex.

It is reported that Armour and Company will establish a branch house at Chowchilla, Cal.

Fire damaged the Evansville Packing Company, Evansville, Ind., to the extent of \$3,000.

A large meat plant has been completed at Osasco, Brazil, by the Continental Products Company.

Armour and Company will probably erect a new branch house in South St. Paul, Minn., within a short time.

An addition to cost \$350,000 will be built to the Colorado Packing and Provision Company's plant at Denver, Colo.

An oil mill, probably 4-press hydraulic plant, will be erected by C. M. Bencini of Fort Worth at Lubbock, Tex.

The name of the Henry Kohrs Packing Company, Davenport, Iowa, has been changed to Kohrs Packing Company.

Work on the sausage factory of William Schmidt on Stratford avenue, Bridgeport, Conn., is rapidly progressing.

Armour and Company's branch house at 217-219 Summer street, Worcester, Mass., is expected to open in a few days.

A fertilizer plant to cost from \$75,000 to \$100,000 will be erected at Money Point, Va., by F. R. Thomas, of Richmond, Va.

Equipment for the manufacturing of peanut oil may be installed by the Alabama Oil and Guano Company, Opelika, Ala.

Plans are about completed, and it is expected that ground will be broken shortly for the large new packing plant at Faribault, Minn.

The Mt. Pleasant Oil Mill, Greenville, Tex., has been incorporated by F. J. Phillips, John D. Middleton and L. A. Clark. Capital stock, \$60,000.

Fire damaged the storeroom of the branch house of Swift and Company at Broad and Bay streets, Jacksonville, Fla. Loss unknown.

A new, four story, brick and stone branch plant which cost \$250,000, has been opened by Armour and Company at Fort Greene Place, Brooklyn, N. Y.

The Asheville Packing Company, Asheville, N. C., has been incorporated with a capital stock of \$25,000 by Marcus Erwin, Morris Meyers, Edwin McKay and others.

The Ammo-Phos Corporation, New York, N. Y., to manufacture fertilizers, chemicals, compounds, etc., has been incorporated with a capital stock of \$8,000,000 by A. H. Sands, Jr., W. H. Parker and W. L. Baldwin.

A packing plant will be erected in West 65th street, Cleveland, Ohio, by the Cleveland Abattoir Company, recently organized and incorporated, at a cost of \$100,000. The structure will be two stories and basement and of brick construction.

The Independent Meat and Provision Company, Los Angeles, Cal., has been incorporated with a capital stock of \$75,000 by Gustav Bischoff, J. H. Wollbrink, Harvey J. Sparks, Julius Harris and Warren D. Isenberg. It is reported that a large packing plant will be erected.

NEW ZEALAND'S MEAT SUPPLIES.

The frozen-meat industry of New Zealand is receiving much attention at this time, and much is being done to improve the herds and flocks of this Dominion, as well as to develop the grazing lands of the country, writes Consul General Alfred A. Winslow from Auckland. Marketable cattle and sheep can, without doubt, be raised in most of New Zealand cheaper than anywhere else in the world, for the grazing period is good all the year and but little feed is necessary, even in the remote south of the islands.

It is Mr. Winslow's opinion that there are but four countries on which the world's markets can depend for surplus meat supplies, and these are Argentina, Australia, New Zealand and Uruguay. The population of each, with totals of cattle and sheep to be supplied, is as follows:

	Population.	Cattle.	Sheep.
Argentina	7,123,638	29,120,000	85,544,000
Australia	4,872,023	11,497,943	85,049,697
New Zealand	1,120,464	2,020,171	24,798,763
Uruguay	1,004,688	8,162,602	26,286,296

During 1914 these countries sold to Great Britain alone 12,788,836 frozen sheep carcasses and 1,433,034 frozen beef carcasses,

weighing in all about 694,460 tons. To date the exports of frozen beef and mutton from Australia have been 5 per cent. of the sheep and 3 per cent. of the cattle; from New Zealand 25 per cent. of the sheep and 4 per cent. of the cattle; and from South America 3 per cent. of the sheep and 3 per cent. of the cattle; while from older countries as many as 20 per cent. of the cattle and 40 per cent. of the sheep are slaughtered. The increase of sheep in New Zealand very nearly reaches 100 per cent.

FOOT-AND-MOUTH CONDITIONS.

Although two or three cases are discovered daily in McDonough County, the foot-and-mouth situation in Illinois continues to improve. By order of the Secretary of Agriculture the following counties were released from quarantine on October 25:

Adams, Boone, Brown, Carroll, Cass, Ford, Henry, Iroquois, Jo Daviess, Kankakee, Logan, Mason, Menard, Mercer, McLean, Ogle, Rock Island, Stark, Stephenson, Whiteside, Woodford and Winnebago. The counties still in quarantine are 24 in number.

Conditions in New York, New Jersey and Massachusetts are unchanged; in other words, favorable.

To date, 15,000 animals have been slaughtered in Illinois, of which about 9,400 were swine, and all the rest cattle, except 9 deer and 20 goats. The herds infected total 370.

It is hoped that conditions will be excellent when the nation-wide conference begins in Chicago on November 29.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

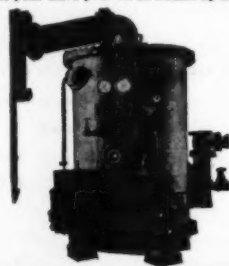
New York, October 29.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74@76 per cent. caustic soda, 4¼c. per lb., basis 60 per cent.; 60 per cent. caustic soda, 5c. per lb.; 98 per cent. powdered caustic soda in bbls., 5½c. per lb.; 48 per cent. carbonate of soda, \$1.10 per 100 lbs.; talc, 1¼@1½c. per lb.; 58 per cent. soda ash, 1c. basis 48 per cent.; silic, \$15@20 ton of 2,000 lbs.; chloride of lime, in casks, 5c. per lb., in bbls., 5½c. per lb.

Prime palm oil, 7c. per lb.; clarified palm oil, 8½c. per lb.; genuine Lagos palm oil, 7½c. per lb.; palm kernel oil, 9¼@9½c. per lb.; yellow olive oil, 87c. per gal.; green olive oil, 85c. per gal.; green olive oil foots, 8½@9c. per lb.; Ceylon coconut oil, 10@10¼c. per lb.; Cochin coconut oil, 12@12½c. per lb.; cottonseed oil, 8¼@8½c. per lb.; soya bean oil, 7@7½c. per lb.; prime city tallow, 7c. per lb.; corn oil, 7¾c. per lb.

House grease, 6¾@7c. per lb.; oleo stearine, 11@11½c. per lb.; brown grease, 6@6¼c. per lb.; yellow packers' grease, 6½@7c. per lb.

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Write for Catalogue

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

More Liquidation—Values Decline—Hog Movement Large—Packing Heavy—Shipments Good.

The movement of hog product values has again been downward this week, and quotations show declines of about \$2.50 a bbl. on pork and 1@1½¢. on lard. The decline has been so radical that a good portion of the movement upward has been lost, and a feeling of considerable uncertainty as to the general prospect has developed. The position of the market is very uncertain. The advance in values has been ineffective in attracting a large investment demand or general buying for distribution, and the reaction in values so far has seemed to be equally without result.

The market showed practically no response to the peace rumors and was in fact rather depressed. This was said by some to be due to the fact that there was an underlying belief in a decrease in foreign demand for product with the development of peace conditions, excepting what might be found to develop from a German demand. The outward movement of product continues very large of meats, and for the past week the shipments were nearly 22,000,000 lbs. Since November 1 the exports, lacking only a week of the year, have been 801,000,000 lbs., an increase of 467,000,000 lbs. over last year. The shipments for the entire year will probably show a total of about 820,000,000. The exports of lard continue rather light, however, although they are comparing well with the rather limited movement of a year ago. For the past week the shipments were about 7,000,000 lbs., and for the season have been 475,000,000, an increase of 75,000,000 lbs. from last year.

The tremendous movement of hog products abroad this year, which has absorbed such a vast amount of meats compared with last year, and also such a vast amount of lard, has not had the effect on the supplies which would naturally be expected. Although packing has been in excess of a year ago, the increase has by no means been in keeping with the increase in foreign distribution of product. The packing for the past week was 530,000 against 425,000 the preceding week and 514,000 last year. Since March 1 the packing has been 15,913,000 against 14,113,000 a year ago. The packing for the full summer season is expected to reach in the neighborhood of 16,500,000.

The movement of hogs rather points to a fairly liberal supply in the country. It is estimated that the winter packing will compare very favorably with the large packing of last year, although there is possibly some doubt whether the total will increase to any extent over a year ago for the total winter season. The price of hogs is a full 1½¢. a pound under last year, and this may result in some tendency to decrease the supplies, although with the prospective feed situation the feeding results should compare very favorably with a year ago. On the basis of corn the cost of feeding at present is about 6.20¢. per hundred on the basis of 10 bus. of corn, to 100 lbs. of hogs. This is on the

basis of contract corn, while the lower grades are considerably under this price. A year ago the cost was about 1¢. a pound higher for the feed stuffs, just about offsetting the difference in the price of hogs this year over last.

Some interests are looking for a decided increase in the volume of domestic distribution of product this year compared with last, based on the idea that the better business conditions will result in a much larger demand for meats than a year ago. It is also being repeatedly explained that the high price for cottonseed oil and other edible oils will make a much larger demand for lard and therefore be a very important factor in the situation.

Notwithstanding such claims, the shipments of lard from Western packing points continue less than last year. During the past week the shipments from Chicago were only 8,372,000 against 13,059,000 a year ago. On the other hand, the shipments of meats continue in excess of last year. The shipments of cut meats increased slightly over 5,000,000 lbs., and the shipments of fresh meats increased about 14,000,000 lbs. This heavy distribution of meats from Chicago has been going on for some time, and is expected sooner or later to result in a decreasing tendency in the Chicago stocks.

LARD.—The market has recovered a little from the low point on the strength of the Western markets. Trade is quiet. Compound lard is quoted at 1@1½¢. over the price of regular lard. City steam 8½@8¾¢. nom.; Middle West, \$9.10@9.20 nom.; Western, \$9.10@9.20; refined Continent, \$10.70 nom.; South America, \$10.50 nom.; Brazil kegs, \$11.50; compound, 10@10½¢.

PORK.—The market has steadied a little with the rally West, but trade is quiet. Mess is quoted at \$16.75@17.25 nom.; clear, \$18.50@20 nom.; family, \$21.50@22.50.

BEEF.—Business has again been very quiet, with values showing a very steady tone. Family, \$18@19 nom.; mess, \$16.50@17 nom.; packet, \$16.50@17 nom.; extra Indian mess, \$28@29.

SEE PAGE 29 FOR LATER MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported cleared up to September 30, 1915:

HOGS.—Bermuda, 28 hd.; Colombia, 3 hd.; Panama, 7 hd.

BACON.—Argentina, 786 lbs.; Belgium, 1,720,152 lbs.; Bermuda, 8,918 lbs.; Brazil, 8,711 lbs.; British Honduras, 48 lbs.; British West Indies, 437 lbs.; Canary Islands, 13,151 lbs.; Colombia, 307 lbs.; Cuba, 27,232 lbs.; Denmark, 1,099,480 lbs.; Dutch West Indies, 89 lbs.; Ecuador, 27 lbs.; England, 2,143,605 lbs.; France, 390,660 lbs.; Honduras, 330 lbs.; Italy, 875,629 lbs.; Jamaica, 5,210 lbs.; Mexico, 1,479 lbs.; Netherlands, 255,735 lbs.; Newfoundland, 89 lbs.; Norway, 2,424,260 lbs.; Panama, 11,054 lbs.; Philippine Islands, 441 lbs.; San Domingo, 261 lbs.; Scotland, 186,700 lbs.; Sweden, 460,393 lbs.; Uruguay, 696 lbs.; Venezuela, 196 lbs.

HAMS AND SHOULDERS.—Argentina, 304 lbs.; Bermuda, 17,161 lbs.; Brazil, 5,053 lbs.; British West Indies, 472 lbs.; Canary Islands, 131 lbs.; Colombia, 1,571 lbs.; Costa Rica, 614 lbs.; Cuba, 57,885 lbs.; Dutch West Indies, 1,490 lbs.; Ecuador, 100 lbs.; England, 1,885,286 lbs.; France, 47,408 lbs.; French West Indies, 4,051 lbs.; Haiti, 3,350 lbs.; Honduras, 1,119 lbs.; Italy, 40,356 lbs.; Jamaica, 2,851 lbs.; Mexico, 4,148 lbs.; Newfoundland, 162 lbs.; Norway, 36,449 lbs.; Panama, 16,895 lbs.; Peru, 144 lbs.; Philip-

pine Islands, 144 lbs.; Salvador, 100 lbs.; San Domingo, 8,112 lbs.; Scotland, 129,296 lbs.; South Africa, 6,000 lbs.; Uruguay, 576 lbs.; Venezuela, 12,955 lbs.

LARD.—Argentina, 3,770 lbs.; Belgium, 2,061,537 lbs.; Bermuda, 150 lbs.; Brazil, 7,822 lbs.; British West Indies, 150 lbs.; Canary Islands, 40,700 lbs.; Chile, 52,576 lbs.; Colombia, 68,174 lbs.; Costa Rica, 2,625 lbs.; Cuba, 17,773 lbs.; Denmark, 263,193 lbs.; Dutch West Indies, 875 lbs.; Ecuador, 21,027 lbs.; England, 2,223,093 lbs.; France, 951,324 lbs.; French Guiana, 1,650 lbs.; French West Indies, 12,941 lbs.; Haiti, 103,000 lbs.; Honduras, 10,000 lbs.; Italy, 181,597 lbs.; Jamaica, 3,730 lbs.; Japan, 1,200 lbs.; Mexico, 39,075 lbs.; Netherlands, 706,173 lbs.; Newfoundland, 42,853 lbs.; Norway, 111,646 lbs.; Panama, 12,985 lbs.; Peru, 10,912 lbs.; Philippine Islands, 596 lbs.; Portuguese Africa, 15,280 lbs.; Salvador, 4,000 lbs.; San Domingo, 37,870 lbs.; South Africa, 46,831 lbs.; Strait Settlements, 1,400 lbs.; Sweden, 202,076 lbs.; Venezuela, 56,413 lbs.

LARD COMPOUND.—Bermuda, 7,405 lbs.; British West Indies, 4,648 lbs.; Chile, 100 lbs.; Cuba, 143,225 lbs.; Dutch West Indies, 10,612 lbs.; England, 484,453 lbs.; French West Indies, 18,820 lbs.; Haiti, 48,940 lbs.; Jamaica, 6,160 lbs.; Mexico, 67,621 lbs.; Norway, 12,375 lbs.; Panama, 15,290 lbs.; Scotland, 86,623 lbs.; South Africa, 6,248 lbs.; Trinidad, Island of, 12,300 lbs.

LARD OIL.—Chile, 25 gals.; Italy, 11,430 gals.

PORK.—Bermuda, 8,240 lbs.; Brazil, 740 lbs.; British Honduras, 3,320 lbs.; British West Indies, 2,083 lbs.; Canary Islands, 1,870 lbs.; Cuba, 67,440 lbs.; Dutch East Indies, 3,317 lbs.; Dutch West Indies, 8,110 lbs.; England, 215,780 lbs.; France, 15,900 lbs.; French West Indies, 10,450 lbs.; Haiti, 23,600 lbs.; Italy, 781,967 lbs.; Jamaica, 14,800 lbs.; Mexico, 5,000 lbs.; Newfoundland, 54,500 lbs.; Norway, 20,000 lbs.; Panama, 10,425 lbs.; Philippine Islands, 1,616 lbs.; San Domingo, 11,504 lbs.; Scotland, 58,140 lbs.; South Africa, 600 lbs.; Sweden, 96,794 lbs.; Venezuela, 600 lbs.

SAUSAGE.—Australia, 925 lbs.; Bermuda, 1,326 lbs.; Brazil, 108 lbs.; British West Indies, 251 lbs.; Columbia, 325 lbs.; Cuba, 5,959 lbs.; Dutch West Indies, 1,825 lbs.; England, 3,690 lbs.; France, 22,767 lbs.; French West Indies, 43 lbs.; Gibraltar, 11,150 lbs.; Haiti, 240 lbs.; Italy, 8,400 lbs.; Mexico, 350 lbs.; Newfoundland, 3,683 lbs.; Nicaragua, 20 lbs.; Panama, 5,640 lbs.; Philippine Islands, 75 lbs.; San Domingo, 8,648 lbs.; South Africa, 1,860 lbs.; Venezuela, 1,148 lbs.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported cleared up to September 30, 1915:

CATTLE.—Bermuda, 60 hd.; Cuba, 1 hd.; Ecuador, 1 hd.

CURED BEEF.—Bermuda, 3,608 lbs.; Brazil, 1,080 lbs.; British Guiana, 5,000 lbs.; British Honduras, 2,100 lbs.; British South Africa, 37,800 lbs.; British West Indies, 2,680 lbs.; Canary Islands, 1,200 lbs.; Costa Rica, 600 lbs.; Denmark, 50,000 lbs.; Dutch Guiana, 3,000 lbs.; Dutch West Indies, 14,225 lbs.; England, 1,285,481 lbs.; France, 10,100 lbs.; French West Indies, 11,750 lbs.; Haiti, 7,175 lbs.; Jamaica, 13,850 lbs.; Mexico, 200 lbs.; Newfoundland, 46,000 lbs.; Panama, 6,316 lbs.; Philippine Islands, 1,616 lbs.; San Domingo, 1,000 lbs.; Scotland, 60,400 lbs.; South Africa, 6,000 lbs.; Sweden, 198,617 lbs.; Venezuela, 2,100 lbs.

FRESH MEATS.—Bermuda, 39,642 lbs.; England, 9,034,537 lbs.; Italy, 547,182 lbs.; Malta, Island of, 14,000 lbs.; Panama, 139,220 lbs.

OLEOMARGARINE.—Bermuda, 3,320 lbs.; British Honduras, 500 lbs.; Colombia, 320 lbs.; Costa Rica, 450 lbs.; Denmark, 32,145 lbs.; Dutch West Indies, 3,022 lbs.; French West Indies, 3,400 lbs.; Haiti, 2,530 lbs.; Jamaica, 3,300 lbs.; Norway, 43,519 lbs.; Panama, 7,534 lbs.; Philippine Islands, 1,250 lbs.; San Domingo, 2,795 lbs.; Sweden, 53,643 lbs.

OLEO OIL.—Cuba, 3,462 lbs.; Denmark, 363,214 lbs.; England, 568,610 lbs.; Greece, 12,400 lbs.; Italy, 662,225 lbs.; Jamaica, 1,064 lbs.; Netherlands, 2,687,072 lbs.; Newfoundland, 68,119 lbs.; Norway, 469,666 lbs.; Rotterdam, 113,506 lbs.; Scotland, 29,100 lbs.; Sweden, 466,539 lbs.

STEARINE.—Bolivia, 28,574 lbs.; Chile, 203 lbs.; Colombia, 8,700 lbs.; Mexico, 3,151 lbs.; Straits Settlements, 40,000 lbs.; Venezuela, 48,776 lbs.

TALLOW.—Brazil, 9,704 lbs.; Colombia, 1,150 lbs.; Cuba, 39,318 lbs.; Denmark, 191,131 lbs.; French West Indies, 775 lbs.; Italy, 386,542 lbs.; Jamaica, 475 lbs.; Mexico, 117,516 lbs.; Netherlands, 3,791 lbs.; Norway, 21,532 lbs.; San Domingo, 58,358 lbs.

CANNED MEATS (Value).—Argentina, \$66; Australia, \$580; Bermuda, \$1,556; British West Africa, \$38; British West Indies, \$121; Canary Islands, \$48; Colombia, \$85; Cuba, \$369; Dutch East Indies, \$2,560; Dutch West Indies, \$692; Ecuador, \$40; England, \$76,407; France, \$2,800; French Guiana, \$23; French West Indies, \$80; Haiti, \$18; Honduras, \$24; Mexico, \$319; Panama, \$993; Philippine Islands, \$394; Portuguese Africa, \$517; San Domingo, \$371; South Africa, \$4,032; Venezuela, \$270.

EXPORTS OF DAIRY PRODUCTS.

Exports of dairy products from New York reported cleared up to September 30, 1915:

BUTTER.—Bermuda, 9,779 lbs.; British West Africa, 500 lbs.; British West Indies, 566 lbs.; Colombia, 3,427 lbs.; Cuba, 772 lbs.;

Dutch West Indies, 700 lbs.; England, 635,143 lbs.; French Guiana, 140 lbs.; French West Indies, 6,960 lbs.; Haiti, 7,225 lbs.; Jamaica, 836 lbs.; Mexico, 1,640 lbs.; Newfoundland, 9,360 lbs.; Panama, 35,524 lbs.; Peru, 500 lbs.; Philippine Islands, 98 lbs.; San Domingo, 2,240 lbs.; Venezuela, 2,664 lbs.

EGGS.—Argentina, 30 doz.; Bermuda, 2,295 doz.; England, 77,880 doz.; Panama, 30 doz.; Scotland, 6,000 doz.; Venezuela, 600 doz.

CHEESE.—Bermuda, 3,685 lbs.; Brazil, 385 lbs.; British West Indies, 188 lbs.; Colombia, 624 lbs.; Cuba, 4,267 lbs.; Dutch West Indies, 44 lbs.; England, 46,144 lbs.; Haiti, 481 lbs.; Jamaica, 6,205 lbs.; Mexico, 1,099 lbs.; Newfoundland, 39 lbs.; Nicaragua, 46 lbs.; Panama, 8,398 lbs.; Philippine Islands, 78 lbs.; San Domingo, 2,991 lbs.; Scotland, 16,983 lbs.; Uruguay, 136 lbs.; Venezuela, 477 lbs.

FOREIGN COMMERCIAL EXCHANGE.

New York, October 29.—Foreign commercial exchange rates, so far as quoted, are as follows:

London—	
Bankers' 60 days.....	4.60
Cable transfers.....	4.64
Demand sterling.....	4.63½
Commercial, 60 days.....	4.58
Commercial, 90 days.....	4.56
Paris—	
Commercial, 90 days.....	No quotations.
Commercial, 60 days.....	No quotations.
Commercial, sight.....	5.97
Bankers' cables.....	5.94½
Bankers' checks.....	5.93½
Berlin—	
Commercial, sight.....	No quotations.
Bankers' sight.....	81½ @ 81½
Cable transfers.....	—
Antwerp—	
Commercial, 60 days.....	No quotations.
Bankers' sight.....	No quotations.
Bankers' cables.....	No quotations.
Amsterdam—	
Commercial, sight.....	40%
Bankers' sight.....	41
Copenhagen—	
Checks.....	26.00

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to European ports for the week ending Thursday, October 21, 1915, as shown by A. L. Russell's report are as follows:

Steamer and Destination.	Oil Cake. Bags.	Cottonseed Oil. Bbls.	Butter. Pkgs.	Bacon and Hams. Boxes.	Tallow. Pkgs.	Beef. Pkgs.	Pork. Bbls.	Lard. Tcs. and Pkgs.
Georgic, Liverpool.....			2774			107	115	10 6000
Den of Glamis, Liverpool.....	200							52 1749
St. Louis, Liverpool.....		7529	1181				38	200
Lapland, Liverpool.....			2338			60	25	100 519
Philadelphian, London.....		4132	86					6650
Nebraska, London.....								2500
Queen Margaret, London.....			162				10	1500
Saxon Monarch, London.....	100					150		
Galileo, Hull.....		2229	466				20	1567
Phidias, Manchester.....	1800							5 2250
Cavour, Manchester.....				40				
Wells City, Bristol.....		765	115					
California, Glasgow.....	100					200		
Ryndam, Rotterdam.....	19545		405					50
Ryswick, Rotterdam.....	1086							
Oscar II, Baltic.....		1750	500	2570		5		215 4700
Balto, Gothenberg.....				900				400
Bergensfjord, Bergen.....		300		5606		50	50	460
Tula, Copenhagen.....					100			
Alexander Shukoff, Esbjerg, Den.	7666							
Cairnhill, Havre.....			2712					
Chicago, Bordeaux.....		50	10904					
Ille de la Reunion, Cette, France		100					111	650
Ille de la Reunion, Marseilles...		1625	230	30			155	925
Saint Joseph, Marseilles.....		4900	25				20	50 400
Kirkoswald, Marseilles.....		1799	95					1000
Kirkoswald, Mediterranean.....			137					
Elio, Genoa.....			1520					150 600
Capri, Genoa.....			900	462				
Verona, Mediterranean.....			25					25
Ancona, Mediterranean.....							50	300
Daphne, Salonica.....								7835
Total.....	28297	12823	15155	33151	632	572	278	1808 39370

WESTERN TANKAGE MARKET.

(Special Report to The National Provisioner from S. R. Tomkins, with J. B. Ziegler & Co.)

Chicago, Ill., October 27.—The tankage market is still soaring upward. Phenomenal prices recently obtained for small lots of cottonseed, together with the big advance in cottonseed meal, have been the chief factors in causing the further advance in the ammonia market.

The 3 and 10 tankage market predicted by the writer thirty days ago has arrived, and we now quote from actual sales made today. These figures represent an active market with a growing demand. H. G. Ground Tankage, \$3.10 per unit of ammonia, and 10 cents per unit of B. P. L., for prompt, and \$3.25 and 10 cents for January shipment. Blood sold at \$3.25 per unit, making a record for the latter product, and indications are that these prices will go higher. These quotations are on Chicago basis.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending October 23, 1915, with comparisons:

To—	PORK, BBLs.		
	Week ending Oct. 23, 1915.	Week ending Oct. 24, 1914.	From Nov. 1, '14, to Oct. 23, 1915.
United Kingdom.....	35	70	12,888
Continent.....	100	100	4,449
So. & Cen. Am.....	954	50	12,490
West Indies.....	1,658	480	50,959
Br. No. Am. Col.....	1,339	104	20,820
Other countries.....	60		516
Total.....	4,146	804	102,122
To—	MEATS, LBS.		
	Week ending Oct. 23, 1915.	Week ending Oct. 24, 1914.	From Nov. 1, '14, to Oct. 23, 1915.
United Kingdom.....	9,463,700	5,734,325	555,815,292
Continent.....	10,299,225	1,343,025	212,666,262
So. & Cen. Am.....	125,886	23,000	3,457,315
West Indies.....	271,358	79,000	8,205,880
Br. No. Am. Col.....	7,390	6,400	176,195
Other countries.....	13,776		191,022
Total.....	20,181,335	7,185,750	780,511,975
To—	LARD, LBS.		
	Week ending Oct. 23, 1915.	Week ending Oct. 24, 1914.	From Nov. 1, '14, to Oct. 23, 1915.
United Kingdom.....	4,164,900	5,507,090	264,139,372
Continent.....	893,060	9,971,038	159,855,809
So. & Cen. Am.....	1,360,391	200,350	26,966,942
West Indies.....	384,077	191,560	21,933,332
Br. No. Am. Col.....	70,673		967,449
Other countries.....	3,033	9,900	1,525,110
Total.....	6,882,134	15,879,938	475,388,014

From—	RECAPITULATION OF THE WEEK'S EXPORTS.		
	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York.....	2,700	12,519,910	2,404,939
Boston.....	46	229,425	100,095
Philadelphia.....	100	784,000	
Baltimore.....			30,100
New Orleans.....	1,300	129,000	1,573,000
Montreal.....		6,519,000	2,774,000
Total week.....	4,146	20,181,335	6,882,134
Previous week.....	4,128	20,567,901	6,602,040
Two weeks ago.....	2,061	21,930,103	7,944,431
Cor. week last y'r.....	804	7,185,750	15,879,938

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '14, to Oct. 23, '15.	Same time last year.	Changes.
Pork, lbs.....	20,424,400	22,688,800	Dec. 2,264,400
Meats, lbs.....	780,511,975	310,565,275	Inc. 469,946,700
Lard, lbs.....	475,388,014	399,966,731	Inc. 75,401,283

OCEAN FREIGHTS.

[Subject to change. Quotations given are shillings per ton and cents per 100 lbs.]

	Liverpool.	Glasgow.	Rotterdam.	Copenhagen.
Beef, tierces.....	90c.	90c.	125c.	150sh.
Pork, barrels.....	90c.	90c.	125c.	150sh.
Bacon.....	90c.	90c.	125c.	150sh.
Canned meats.....	90c.	90c.	125c.	150sh.
Lard, tierces.....	90c.	90c.	125c.	150sh.
Tallow.....	90c.	90c.	125c.	150sh.
Cottonseed oil.....	\$4.00	90c.	125c.	150sh.
Oil Cake.....	75c.	70c.	70c.	75c.
Butter.....	\$1.13	\$1.12	150c.	250c.

No rates to Hamburg.

Philadelphia, Pa.

Established 1866

Branch: 204 Trader's Bldg., Chicago, Ill.

JACOB STERN & SONS, PHILADELPHIA, PA.
HIDES, CALF, TALLOW, GREASE
Tallow and Grease Consignments and Correspondence Invited from Southern Packers and Renderers.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The market has had a breathing spell recently. There has been less activity, but no important concessions were made by tallow holders. It is generally stated that the extraordinary glycerine situation has made for a rather sold-up condition of the tallow makers, and very few in the trade are inclined to anticipate a material setback in the price.

Apparently there have been some large speculative profits obtained in this market the past several months. While outsiders have shared in these gains, interesting stories are now passed of substantial profits having been made by some of the local handlers of tallow who were in instances able to reap a profit of nearly 1c. a pound on tallow bought and sold without accepting delivery.

This class of speculative buying has been less in evidence, due to the ruling prices of tallow and to the realization that the absorptive capacity of tallow consumers is limited, quite aside from the tempting glycerine values and the intimations that there may be a reduction in prices on certain grades of the manufactured product to facilitate distribution.

The strength of the foreign market continued. At the last London auction sale all offerings were absorbed at prices 6d. to 1s. advance.

Prime city tallow in the local market was quoted at 7c. nominal, and city specials at 7¾@8c., loose.

OLEO STEARINE.—The market was easier, with some business reported on the basis of 11c. Slow distribution of compound lard is having effect on the list.

OLEO OIL.—The market has continued firm, but quiet. Supplies have been well taken up and quotations are nominal. Extras are quoted at 12½@12¾c., and No. 2 at 10@10½c.

SEE PAGE 29 FOR LATER MARKETS.

COCOANUT.—The market has shown further advance on light stock and very limited offerings from abroad. Cochin, 11¼@12c. in pipes, and 12@12½c. in hhds.; arrival,—Ceylon, 10@10¼c.

PALM OIL.—Values are very firm on light stocks and light offerings from abroad. Demand is quiet, but values are maintained on the small offerings and general strength of fats. Prime red, spot, 6¾@7c.; to arrive, 6¾c.; Lagos, spot, 7¼@7½c.; to arrive, 7¼c.; palm kernel, 9½c.; shipments, 9c.

NEATSFOOT OIL.—Trading is quiet, with values steady. For 20 cold test, 94@96c.; 30 do., 88c.; water white, 80@82c.; low grade off yellow, 63c.

CORN OIL.—The market shows a very

steady tone. The market is affected by the strength of competing oils and there has been a fair demand. Prices quoted at \$7.75 in car lots.

SOYA BEAN OIL.—The market is quiet, but very firm on the general demand for competing oils. Spot is quoted at 7@7¼c.

GREASES.—The market is very steady on all grades. Supplies have been absorbed and the offerings are moderate. Quotations are nominal, as follows: Yellow, 6½@7c. nom.; bone, 6½@7c. nom.; house, 6¼@6¾c. nom.

FRESH MEAT AND OFFAL IMPORTS.

Imports of foreign fresh beef into the port of New York during the past week totaled 44,593 quarters, compared to nothing last week, and nothing two weeks ago. Mutton imports totaled nothing, compared to nothing last week. Arrivals included 14 bags of beef offal, 5,108 bags of bones, hoofs, horns, sinews and glue stock, 172 bags hair and 111 tes. foot oil.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to October 29, 1915, show that exports from that country were as follows: To England, 87,495 quarters; to the Continent, 51,158 quarters; to the United States, none. The previous week's exports were as follows: To England, 15,571 quarters; to the Continent, 38,428 quarters; to the United States, 39,399 quarters.

IMPORTS OR FRESH BEEF.

For the week ending October 23, 1915, the Government reports imports of fresh beef at the port of New York amounting to 117,100 pounds, the average value according to estimates from the manifests being 10½ cents per pound. This includes not only the dressed beef but offal and pieces as well. The previous week's imports totaled 352,900 pounds and averaged 12 cents per pound.

B. A. I. EDITOR PICKENS ILL.

James M. Pickens, editor of the Federal Bureau of Animal Industry, well and favorably known to many in the trade, is ill at his Washington home with what seems to be an incipient attack of typhoid fever. The symptoms have not fully developed, and in the meantime he is doing well.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, October 28.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 14c.; 10@12 lbs. ave., 13½c.; 12@14 lbs. ave., 13c.; 14@16 lbs. ave., 12½c.; 18@20 lbs. ave., 12¼c. Sweet pickled, 8@10 lbs. ave., 14¾c.; 10@12 lbs. ave., 14½c.; 12@14 lbs. ave., 14¼c.; 14@16 lbs. ave., 14c.; 18@20 lbs. ave., 13@14½c.

Skinned Hams—Green, 14@16 lbs. ave., 13½c.; 16@18 lbs. ave., 13¼c.; 18@20 lbs. ave., 13c.; 22@24 lbs. ave., 11½@12c. Sweet pickled, 14@16 lbs. ave., 13½c.; 16@18 lbs. ave., 13¼c.; 18@20 lbs. ave., 13c.; 22@24 lbs. ave., 11@11½c.

Picnic Hams—Green, 5@6 lbs. ave., 11¾c.; 6@8 lbs. ave., 10¾c.; 8@10 lbs. ave., 9¾c.; 10@12 lbs. ave., 9½c. Sweet pickled, 5@6 lbs. ave., 11¾c.; 6@8 lbs. ave., 10¾c.; 8@10 lbs. ave., 9½c.; 10@12 lbs. ave., 9¼c.

Clear Bellies—Green, 6@8 lbs. ave., 16½c.; 8@10 lbs. ave., 15½c.; 10@12 lbs. ave., 14½c.; 12@14 lbs. ave., 13½c.; 14@16 lbs. ave., 12½c. Sweet pickled, 6@8 lbs. ave., 15½c.; 8@10 lbs. ave., 14½c.; 10@12 lbs. ave., 13½c.; 12@14 lbs. ave., 13c.; 14@16 lbs. ave., 12½c.

PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, October 28.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 18c.; green hams, 8@10 lbs. ave., 15c.; 10@12 lbs. ave., 14½c.; 12@14 lbs. ave., 14¼c.; 18@20 lbs. ave., 13½c.; green clear bellies, 6@10 lbs. ave., 15c.; 10@12 lbs. ave., 14½c.; 12@14 lbs. ave., 14c.; green rib bellies, 10@12 lbs. ave., 14c.; 12@14 lbs. ave., 13½c.; S. P. clear bellies, 6@10 lbs. ave., 14@15c.; 10@12 lbs. ave., 13½@14c.; 12@14 lbs. ave., 13@13½c.; S. P. rib bellies, 10@12 lbs. ave., 13c.; 12@14 lbs. ave., 12½@13c.; S. P. hams, 8@10 lbs. ave., 15@15½c.; 10@12 lbs. ave., 14@14½c.; 18@20 lbs. ave., 16c.; city steam lard, 8¾@9c.; city dressed hogs, 11¾c.

Western prices on green cuts are as follows: Pork loins, 8@10 lbs. ave., 16@17c.; 10@12 lbs. ave., 15@16c.; 12@14 lbs. ave., 14@15c.; 14@16 lbs. ave., 13@14c.; skinned shoulders, 12c.; Boston butts, 13@14c.; boneless butts, 16@17c.; neck ribs, 3½c.; spare ribs, 8½@9c.; lean trimmings, 13@14c.; regular trimmings, 10½c.; kidneys, 5c.; tails, 6c.; livers, 2c.; snouts, 4½c.; pig tongues, 10@10½c.; frozen loins, 8@10 lbs. ave., 14c.

Green Olive Oil Foots

SUPERIOR QUALITY

AND ALL OTHER SOAP MATERIALS

WELCH, HOLME & CLARK CO.

383 West St., New York

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending October 28, 1915, and for the period since September 1, 1915, were as follows:

	Week ending Oct. 28, 1915. Bbls.	Since Sept. 1, 1915. Bbls.
From New York—		
Algiers, Algeria	—	1
Algoa Bay, Cape Colony	—	24
Auckland, N. Z.	34	238
Barbados, W. I.	589	796
Barranquilla, Colombia	—	4
Bergen, Norway	—	550
Bordeaux, France	—	525
Buenaventura, Colombia	—	29
Buenos Aires, A. R.	502	1,010
Caibarien, Cuba	14	14
Calcutta, India	—	5
Cape Haitien, Haiti	3	10
Cape Town, Africa	176	561
Cartagena, Colombia	—	7
Cette, France	100	100
Colon, Panama	190	1,201
Columbia, Br. Columbia	2	35
Copenhagen, Denmark	900	9,550
Cristobal, Panama	38	38
Curacao, Leeward Islands	1	10
Demarara, Br. Guiana	—	258
Genoa, Italy	388	3,668
Georgetown, Br. Guiana	—	47
Glasgow, Scotland	—	650
Guatamala, C. A.	—	3
Halifax, N. S.	—	30
Havana, Cuba	110	548
Havre, France	375	3,832
Kingston, W. I.	177	790
Kobe, Japan	—	131
La Guayra, Venezuela	2	4
Liverpool, England	—	925
London, England	100	5,305
Lyttleton, N. Z.	—	15
Macoris, S. D.	—	47
Manchester, England	—	1,800
Marseilles, France	1,375	24,192
Matanzas, W. I.	—	126
Melbourne, Australia	—	85
Monte Cristi, San Dom.	187	436
Montevideo, Uruguay	174	5,041
Naples, Italy	—	375
Nassau, Bahamas	—	2
Nipe, Cuba	—	57
Oran, Algeria	—	2,625
Para, Brazil	—	24
Paramaribo, Dutch Guiana	—	183
Pernambuco, Brazil	214	214
Piraeus, Greece	—	800
Port au Prince, W. I.	—	3
Port Barrios, C. A.	—	22
Port Limon, C. R.	14	145
Port Maria, W. I.	—	17
Port of Spain, W. I.	—	28
Progreso, Mexico	81	81
Puerto Mexico, Mexico	—	23
Puerto Plata, S. D.	—	89
Rio de Janeiro, Brazil	65	214
Rotterdam, Holland	—	7,938
St. Johns, N. F.	1	5
St. Thomas, W. I.	—	405
Sanchez, San Dom.	—	293
San Domingo, S. D.	117	117
Santiago, Cuba	48	429
Santos, Brazil	39	1,245
Sydney, Australia	—	101
Tampico, Mexico	—	65
Trinidad, Island of	—	326
Valparaiso, Chile	—	675
Vera Cruz, Mexico	—	283
Total	6,016	79,615
From New Orleans—		
Christiania, Norway	—	6,010
Frontera, Mexico	—	79
Gothenberg, Sweden	—	2,400
Havana, Cuba	—	500
Liverpool, England	—	900
Manchester, England	250	250
Marseilles, France	—	2,399
Tampico, Mexico	—	100
Vera Cruz, Mexico	—	843
Total	250	13,481

From Baltimore—			
Glasgow, Scotland	55	180	
Total	55	180	
From Philadelphia—			
Liverpool, England	—	98	
Total	—	98	
From Norfolk and Newport News—			
Glasgow, Scotland	—	338	
Liverpool, England	—	393	
Total	—	731	
From Mobile—			
Buenos Aires, A. R.	—	685	
Total	—	685	
From all other ports—			
Canada	—	569	
Total	—	569	
	Week ending Oct. 28, 1915. Bbls.	Since Sept. 1, 1915. Bbls.	Same period, 1914. Bbls.
Recapitulation—			
From New York	6,016	79,615	53,058
From New Orleans	250	13,481	4,349
From Galveston	—	—	265
From Baltimore	55	180	682
From Philadelphia	—	98	—
From Savannah	—	—	960
From Norfolk and Newport News	—	731	3,420
From San Francisco	—	—	55
From Mobile	—	685	875
From all other ports	—	569	388
Total	6,321	95,359	64,052

SOUTHERN MARKETS**Columbia.**

(Special Wire to The National Provisioner.)

Columbia, S. C., October 28.—Crude cottonseed oil, 50½c. bid, mills not selling. Meal and hull markets less active.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., October 28.—Crude cottonseed oil weaker at 50c. Offerings of meal heavy; virtually no buyers. Hulls, \$10.50, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., October 28.—Prime crude cottonseed oil market rather weak at 51½¢ @ 52c. Prime 8 per cent. meal, \$30@30.50. Hulls, \$9.25@9.50, loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., October 28.—Prime crude cottonseed oil easier at 50c. for all directions. Prime meal, 8 per cent., lower, at \$32; 7½ per cent. meal, \$31. Seven per cent. loose cake higher, at \$28.25; 8 per cent. cake, \$30.25; all short ton, New Orleans. Loose hulls barely steady at \$11.25; sacked, \$13.25, here. Offerings of all products increasing.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Oct. 28.—Considerable selling of prime crude cottonseed meal today at 50c. Prime cake, \$28.50, f. o. b. mills.

COTTONSEED OIL COLOR TESTS.

Incidental to the cottonseed oil color tests that have been made by the United States Bureau of Standards, there is special interest in the design and construction of a labor-saving device for computing. By its use the computer can now do in a short time with ease what was formerly a long and onerous task. The glass blower and optician have prepared for the use of the Bureau special glass cells designed to contain oil for fading tests which involve optical measurement of color.

COTTON OIL AND CAKE ANALYSES.

(Special Report to The National Provisioner from The Fort Worth Laboratories.)

Fort Worth, Tex., October 25, 1915.—A great many of the mills are having trouble this year holding the protein in their cake up to the desired figure. This accounts largely for the decrease in the average protein and also decrease in the average oil as compared with last month's figures.

Cake analyses for the month are as follows:

	Average all mills.	Best avg. result.	Worst avg. result.
Moisture	8.53	5.75	8.50
Protein	42.57	44.46	46.52
Oil	6.43	5.00	9.93

Hull analyses are as follows

	Average all mills.	Best avg. result.	Worst avg. result.
Whole seed and meats	.07	.0	.0
Oil in hulls	.56	.26	.99
Total oil	.61	.28	1.09
Dollar loss per ton seed in excess of standard	.03	.0	.19

The average total oil in hulls continues to show better. This is no doubt due first to the moisture in the seed, and second to the large number of efficient mills which are now running. Oil analyses are as follows:

	Average all mills.	Best avg. result.	Worst avg. result.
Refining loss	7.6	4.0	19.5
Color—red	5.8	5.0	8.1
Free acid	1.3	.8	4.6

We believe that almost every mill will have some oil this year that is not prime. On the other hand, we do not expect to see as much bad oil as we did two years ago.

Seed analyses show the following:

	Average all mills.	Best avg. result.	Worst avg. result.
Moisture	10.77	10.12	10.00
Per cent. oil	17.50	20.77	15.81
Meats	55.7	58.5	53.8
Ammonia in seed	4.17	4.09	4.16
Calculated available yield 100 lbs. waste.			
Gals. oil per ton	35.9	45.2	32.5
Calculated available yield 100 lbs. waste.			
Lbs. cake 45% protein	906	889	904

The average analysis of seed continues to show better than last year and better even than last month. The variation between the highest and lowest is even greater. We have changed the basis of showing the oil and cake from the seed, and will from now on show calculated available yield, basis 100 lbs. waste.

Cold press cottonseed cake analyses were as follows:

	Average all mills.	Best avg. result.	Worst avg. result.
Moisture	10.09	8.89	12.04
Protein	26.32	27.09	26.01
Oil	7.93	6.76	9.91

The extraction of oil from cold press cake is getting down to a better figure than shown on last month's average.

EXPORTS OF COTTONSEED OIL.

Exports of cottonseed oil for the month of September, according to government estimates, are figured at 56,618 bbls., compared to 25,473 bbls. in September, 1914. For the first nine months of 1915 the export totals are estimated at 706,680 bbls., compared to 334,786 bbls. for a like period of 1914.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

Underlying Steadiness—Some Bearish Influences Without Much Effect—Irrregular Market—Seed and Crude Oil Easier at Times—Unsatisfactory Position of Compound Lard—Speculation Quiet.

Much comment was evoked this week by the fact that the cotton oil list did not respond in any important way to the gloomy references made to the consumptive demand. It was said and agreed that the position of compound lard was very unsatisfactory. At many points this substitute has been selling at a price equivalent to pure lard and the cases where there was a higher price for compound lard were not exceptional.

If this anomaly remains in force for any length of time, the consumption of cotton oil will doubtless suffer drastically. It is well realized that the oil trade largely depends upon the huge absorptive capacity of compound lard makers. The belief is general that in order to bring about a normal and healthier compound lard market, there will have to be a decided rise in the levels of pure lard.

As it is, the manufacturers of the substitute are unwilling to reduce the price of their product as spot cotton seed oil commands a very high price and oleo stearine is also relatively

dear. There will seemingly have to be a marked curtailment in the output or a moderate advance in the Western provision list to lift the trade from its depression as several of the leading makers forcibly assert that they do not intend to manufacture at a loss. Of course, a slump in oil values would help. A certain amount of compound lard is moving, but this is principally on old contracts.

The situation would doubtless be considered more serious but for the knowledge that cotton oil supplies this year are very light and there is room for a moderate decrease in its consumption. There are authorities in the trade who believe that a much smaller distribution of cotton oil is imperative due to the small crude oil supplies, the unusually liberal takings by the soap trade in spite of the oil prices and the continuance of fair shipments of oil abroad. Therefore, the duration of the unsatisfactory conditions surrounding the compound lard trade will be noted with great interest.

The popular explanation of the market's steadiness in view of the disturbing reports relative to the unhealthy condition of the compound lard trade was that many speculative holders of cotton oil had liquidated

their contracts the earlier part of this month and as yet there has been no important pressure of crude oil, or cotton seed. There were declines in crude to about the 50c. basis and seed was reported at under \$38 a ton in certain districts, but no inordinate selling transpired and it was significant that the local contract market remained substantially under a parity with the Southern seed and oil markets.

The recent ginning report further convinced some large interests that the cotton crop this season will not come within 5,000,000 bales of that of a year ago unless the killing frost is unusually late this year. It is fair to assume that the recent ginning report of slightly more than 5,700,000 bales represented close to a record percentage ginned to October 18. The official record was made in 1909 and in that season to October 18, 5,531,000 bales, or 54.9 per cent. of the crop were ginned. Weather conditions have been quite favorable most of the time for the movement of cotton and more important, the prices of seed have been exceptionally remunerative as have been the values of linters all of which would conduce to bring about rapid ginning.

The high seed prices ought to stimulate a comparatively liberal crush of oil this year,

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but it will be borne in mind that the cotton acreage last season was short and the cotton prices are now relatively high so that there will be an inducement to plant a large cotton acreage next spring.

Closing prices, Saturday, October 23, 1915.—Spot, \$7.90@8.10; October, \$7.90@8.05; November, \$8.01@8.04; December, \$7.98@8; January, \$7.97@7.98; February, \$8.02@8.08; March, \$7.03@8.04; April, \$8.08@8.17; May, \$8.16@8.20. Futures closed 4 advance to 8 decline. Sales were: November, 1,100, \$8.03@7.99; December, 1,100, \$8.02@7.98; January, 3,200, \$8.02@7.98; March, 1,700, \$8.13@8.04; April, 300, \$8.22@8.20; May, 1,800, \$8.28@8.19. Total sales, 9,100 bbls. Good off, \$7.50@8; off, \$7.50@7.98; reddish off, \$7.50@7.98; winter, \$8.20; summer, \$8; prime crude, S. E., October, \$6.87@6.93; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Monday, October 25, 1915.—Spot, \$7.70@8.25; October, \$7.70@8.05; November, \$7.80@7.85; December, \$7.75@7.78; January, \$7.75@7.77; February, \$7.78@7.84; March, \$7.87@7.88; April, \$7.93@7.95; May, \$8.04@8.06. Futures closed 12 to 24 decline. Sales were: October, 100, \$7.95; November, 1,200, \$7.97@7.88; December, 1,200, \$7.97@7.75; January, 5,200, \$7.95@7.76; February, 300, \$7.88; March, 8,700, \$8.03@7.88; April, 500, \$8.09@7.95; May, 3,200, \$8.18@8.05. Total sales, 20,200 bbls.

Closing prices, Tuesday, October 26, 1915.—Spot, \$7.78@7.90; October, \$7.78@7.90; November, \$7.75@7.79; December, \$7.73@7.76; January, \$7.76@7.77; February, \$7.83@7.85; March, \$7.86@7.87; April, \$7.92@7.98; May, \$8.02@8.03. Futures closed 8 advance to 5 decline. Sales were: November, 1,600, \$7.80@7.75; December, 300, \$7.73@7.72; January, 3,100, \$7.79@7.75; February, 100, \$7.84; March, 9,800, \$7.90@7.83; May, 2,700, \$8.05@7.99. Total sales, 17,600 bbls. Good off, \$7.70@7.85; off, \$7.70@7.85; reddish off, \$7.72@7.85; winter, \$8; prime crude, S. E., October, \$6.73@6.87; prime crude, valley, nom.; prime crude, Texas, nom.

Closing prices, Wednesday, October 27, 1915.—Spot, \$7.80@7.90; October, \$7.80@7.90; November, \$7.80@7.86; December, \$7.80@7.85; January, \$7.82@7.83; February, \$7.89@7.93; March, \$7.93@7.95; April, \$8@8.06; May, \$8.10@8.11; Futures closed 2 to 8 advance. Sales were: October, 200, \$7.87; November, 200, \$7.79; December, 900, \$7.75@7.73; January, 3,600, \$7.83@7.75; March, 5,900, \$7.95@7.83; April, 100, \$7.97; May, 3,100, \$8.11@8.04. Total sales, 14,000 bbls. Good off, \$7.75@7.90; off, \$7.70@7.90; reddish off, \$7.65@7.90; winter, \$8; summer, \$8; prime crude, S. E., October, \$6.73@6.80; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Thursday, October 28, 1915.—Spot, \$7.70@7.85; November, \$7.73@7.85; December, \$7.70@7.75; January, \$7.71@7.73; February, \$7.76@7.80; March, \$7.84@7.85; April, \$7.92@7.96; May, \$8.01@8; January, \$8.05@8.17. Futures closed 7 to 13 decline. Sales were: December, 600, \$7.76@7.70; January, 5,100, \$7.80@7.70; March, 7,900, \$7.81; May, 4,200, \$8@7.90. Total sales, 18,400 bbls. Good off, \$7.60@7.85; off, \$7.60@7.84; reddish off, \$7.60@7.80; winter, \$8; summer, \$8; prime crude, S. E., \$6.67@6.73.

SEE PAGE 29 FOR LATER MARKETS.

CRUSHERS AT TEXAS FAIR.

Cottonseed Crushers' Day was celebrated at the Texas State Fair at Dallas on Thursday, October 28. A meeting of members of the Texas Cotton Seed Crushers' Association was held at Secretary Gibson's office in Dallas that morning, and the rest of the day was spent in taking in the sights at the fair grounds. There was a large attendance. With his usual ingenuity and generosity Chairman Jo W. Allison, of the Bureau of Publicity, presented each man present with a beautiful scarf pin as a souvenir of the occasion.

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KENTUCKY REFINERY CO. STARTS.

The Kentucky Refinery Company has been organized to operate the plant and business of the late Kentucky Refining Company at Louisville, Ky. Frank J. Fulton is the president and operating head of the company, and Z. Phelps is secretary.

Mr. Fulton was secretary and treasurer of the old Kentucky company, and is one of the best-known men in the cottonseed oil trade. He operated the plant as vice-president and general manager when the Ohio Oil & Refinery Company purchased it last year, and had a very successful season. Mr. Phelps was in charge of traffic matters for the old Kentucky company for many years, and is also very well known to the trade. The old operating organization is intact and includes a force of men who have been with this plant for many years.

The Kentucky plant is said to be the largest cottonseed oil refinery in the country. The new company will buy crude oil and sell refined oil, but its capacity will also permit it to do custom refining. It has already booked some large contracts for custom refining, and is in a position to furnish tank car equipment, storage tanks and to furnish bonded warehouse receipts and Louisville financing for crude oil mills and others who wish to refine and carry their own oil.

Mr. Fulton states that this is absolutely an independent corporation controlled by him, and he hopes to perform a service as an independent refiner of cottonseed oil at Louisville. His standing and reputation in the trade are such that he will probably find large acceptance of his offer of facilities.

INCREASING USE OF COTTONSEED MEAL.

(John Paul Lucas in Chicago Breeders' Gazette.)

The farmers of the Southern States are rapidly extending the use of cottonseed meal as a feed for stock. This product, of which the South will have approximately 3,000,000

tons from even the small cotton crop of this year, has been the standard concentrate for cattle in this section for years, being recognized as the best as well as the cheapest concentrate to feed with silage, stover or other roughage.

For several years the experiment stations of several Southern States have experimented with cottonseed meal as a feed for work horses and mules, hogs and poultry. These experiments have shown that while cottonseed meal could not be fed in large amounts to these animals small quantities could be fed with superior results and at less cost than the corn it would supplant.

Dr. Tait Butler of North Carolina told the members of the South Carolina Livestock Association several years ago that their State was wasting \$2,000,000 a year feeding corn where cottonseed meal would serve as well or better. "If you have a horse that you are feeding 14 pounds of corn you can take out 4 pounds of corn and put in 2 pounds of cottonseed meal and get better results. Not that corn is not the best feed we have for supplying heat and energy, but there is another thing needed to build up the wasted muscles."

If Dr. Butler's estimate for South Carolina is right the South as a whole spent \$20,000,000 to \$25,000,000 needlessly that year. With low-priced cotton and, as usual, an insufficient amount of grain to feed its stock, the South was ready last fall to listen to its authorities on livestock, and cottonseed meal supplanted a part of the corn in the ration of a considerable portion of the work stock whose owners were compelled to buy any feed. The balanced ration proved popular wherever used, and a larger number of farmers will use it this year.

Greater care must be exercised in feeding cottonseed meal to hogs. Farmers are not advised to feed it to hogs for longer than 30 days at a time, nor in larger quantities than one-third to one-fourth of the regular ration. Many farmers, however, regularly have fed small quantities to all ages of swine.

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While not advising cottonseed meal as a regular feed for porkers, Bulletin No. 41 of the United States Department of Agriculture strongly advises it for the finishing period, to be used with corn in place of the all-corn ration because the gains are made more economically when the two feeds are used together, and the meat and lard of the animal are hardened more rapidly than when corn is used alone.

In the South cottonseed meal is one of the cheapest and commonest sources of nitrogen for fertilizer. Tests have shown that the meal is worth 75 to 80 per cent. as much for fertilizer after passing through the animal as it was before. The fact that where fertilizer has to be purchased the meal can be used for feed at a cost of 20 to 25 per cent. of its original and actual cost is proving a large factor in its increasing use.

SOLVING THE POTASH PROBLEM.

Several new methods of increasing the supply of American potash have recently been brought to the attention of the Bureau of Foreign and Domestic Commerce of the Department of Commerce. One of the most promising of these efforts to find a substitute for German fertilizers is a patent taken out a few weeks ago by a Canadian for a method of using the potash in ordinary feldspar.

The process is a simple one, consisting of heating the feldspar with limestone and iron oxide at a temperature of about 2,200 degrees Fahrenheit, which produces a partly-fused mass that is easily decomposed by a weak acid. From this product the potash salts can readily be extracted for further purification. The inventor has been in consultation with Dr. Norton, the expert who has been looking after the potash and dyestuff situations for the Bureau of Foreign and Domestic Commerce, and it seems very possible that a greatly simplified method of transforming feldspar into fertilizer will soon be available.

A practical try-out for another method of obtaining potash fertilizer will soon take place at a New Orleans distillery where molasses is used in large quantities. It is a fact that 106 tons of potash are wasted daily by the twenty-five or more distilleries in this country that subject molasses to processes of fermentation.

The New Orleans company is planning to install the process of saving the potash in distillery waste recently brought to the attention of the public by the Bureau of For-

eign and Domestic Commerce. It should be possible to make fertilizer from this otherwise worthless material at a price that will meet competition even after the war is over.

CONDITIONS IN PACKING INDUSTRY.

(Continued from page 16.)

the farmer is busy, the call for fertilizer is not within thirty or forty per cent. of what it would be in the fall or winter.

Mr. Rynder: Now, you have been speaking, I take it, generally of the larger packing houses. Do you know anything about the distribution of smaller packing houses?

Mr. Agar: We have an association in this country of what we call the American Meat Packers' Association, and I happen to be one of the officers and executives of that association, and I am pretty familiar with the different members that we have in the East and the South. We probably have 300 members in the East and South that slaughter and cure pork, but they have not the facilities for handling these by-products as we who are more centrally located here and at the central points. They do a profitable business, running quite up in the millions. I would think that outside of the big packers maybe the smaller packers do fifty per cent. of the slaughtering and packing business in this country.

Mr. Rynder: You say that generally speaking they sell in the local market, either in their home city or the nearby country?

Mr. Agar: Surely. They distribute to points within a radius probably of 100 miles of them, where they can telephone, and they can deliver by auto-trucks in some instances, and it is hardly necessary to have a refrigerator car for them to ship in. They have a good local service and try to take care of their immediate vicinity.

Conditions Affecting the Smaller Packers.

Mr. Rynder: And those smaller packers, I suppose, do not run into the overhead expenses of different kinds that the larger packer does?

Mr. Agar: Not nearly so much. When I got into the packing business in any size at all, I used the figure if I could only make what the larger packer spends for auditors

and lawyers and different officers of the concern, that is all I wanted, and I would sell at the same price or less than the big packers. And I think that the smaller packers feel that way about us.

Mr. Rynder: Is it your personal experience, Mr. Agar, that as livestock have been recently increasing in value, the packers generally have tried more and more to effect economies and utilize by-products to keep down the price of the finished article, meat?

Mr. Agar: It certainly is. The packers have been criticised a great deal about the cost of food products by the public and the press. It is our aim at all times to give the people their foodstuffs just as cheap as we possibly can, and what we get for the by-products assures us what we can sell the stuff for. But we try to keep the cost to the public down. For eight or ten years we have heard nothing but the "Hungry Packer," and the packer holding the public up, putting so much on the cost of his product. But we are not doing it, and we can show them we are not doing it, and we strive not to do it.

Mr. Rynder: Have you any general idea as to the average margin of profit on sales of meat and packinghouse products?

Mr. Agar: On beef?

Mr. Rynder: Yes; would you say that one-quarter of a cent a pound was high or low for the average?

Mr. Agar: Gentlemen, if I made one-quarter of a cent a pound on all the cattle that I killed I could declare some very good dividends. We do not make it on the meat; we cannot make it on the meat. We may make it on the hides; we may make it on the neatsfoot oil, on the oleo oi and on the by-products. But for the beef itself, we do not make, that is on an average, anything like a quarter of a cent a pound.

Examiner Dow: You are speaking of a pound retail or as you buy it?

Mr. Agar: A pound to the jobber.

Mr. Rynder: Would you say that that would be high, low or the average lumping of all your products?

Mr. Agar: Charging up the by-product against the cost of a quarter of a cent a pound?

Mr. Ryder: Yes, on your entire output.

Mr. Agar: On the live weight?

Mr. Rynder: Yes.

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Mr. Agar: If I could net \$1.50 a bullock I would be doing very nicely.

Mr. Rynder: And in order to get that \$1.50 you have to spend the money when you buy the bullock?

Mr. Agar: Yes.

Mr. Rynder: And have to wait perhaps six months until you get it all back?

Mr. Agar: Yes, indeed.

How the Packer Figures Costs and Selling Price.

Mr. Ballard: Mr. Agar, what is the normal price of a pound of meat on which you make one-quarter of a cent?

Mr. Agar: Anywhere from five to ten cents a pound alive.

Mr. Ballard: No. No. I mean when you sell it, what price do you get when you make one-quarter of a cent?

Mr. Agar: That would take in everything from a canner to a good butcher bullock.

Mr. Ballard: To whom do you sell?

Mr. Agar: I sell to the East.

Mr. Ballard: What kind of a dealer do you sell to?

Mr. Agar: I sell to a jobber.

Mr. Ballard: And when you sell a pound of beef to him you say you are lucky if you make a quarter of a cent a pound?

Mr. Agar: Yes.

Mr. Ballard: What do you get for that pound of beef?

Mr. Agar: We get anywhere from 7½ to 10 cents a pound.

Examiner Dow: Is this roast beef?

Mr. Agar: No, sir; this is the bullock.

Mr. Ballard: Then the cost to you of producing that pound of beef is from 7¼ to 9½ cents, is it not?

Mr. Agar: Yes.

Mr. Ballard: Now, what have you got in those costs?

Mr. Agar: Buying, driving, killing, refrigeration, general expense, administrative expense and delivering.

Mr. Ballard: How do you divide your cost of killing between the meat and by-products?

Mr. Agar: We allow so much for the by-products.

Mr. Ballard: How do you arrive at the percentage?

Mr. Agar: Of the by-products?

Mr. Ballard: No, the percentage of the cost of killing that you charge against the by-product and the percentage you charge against the meat.

Mr. Agar: Each item is charged so much and that is taken on the basis of 100 per cent. expense and that is divided proportionately between each department.

Mr. Ballard: Is it your aim to divide the cost of production among all of the products in proportion to the sale price of the products?

Mr. Agar: Yes, sir; we have a fixed proportion that we charge for each department.

Mr. Ballard: And you determine that proportion on the basis of the sale price of your different products?

Mr. Agar: Do we determine it on the sale price? No, sir.

Mr. Ballard: What I want to find out is this: If you make a quarter of a cent every time you sell 7½ cents' worth of beef, do you also make a quarter of a cent every time you sell 7½ cents' worth of any product?

Quarter of a Cent a Pound a Good Profit.

Mr. Agar: No, sir; I was speaking of an average. I am speaking of an average of killing cattle; that if I could kill 300, 400 or 500 cattle in a day and make a quarter of a cent, as I said, on the live weight of those cattle, I am making money and making good money.

Mr. Ballard: A quarter of a cent on the live weight?

Mr. Agar: Yes, sir.

Mr. Ballard: What revenues do you include in that computation? You include the price of the dressed meat, of course, and what else?

Mr. Agar: We include the price of the dressed meat, the hides, the tallow.

Mr. Ballard: Do you include the price of any other by-products?

Mr. Agar: No, I do not think so. I would not be positive whether they figure it that by-products which is not represented in this quarter of a cent a pound on the hoof?

Mr. Agar: No, sir; I do not think we do. I think that the by-products, the parts of the by-products outside of the hides and the tallow, are figured in to take care of the different expense items that we have to charge against the bullock.

Mr. Ballard: Do you mean then that if you should ascertain the total number of pounds of live beef that you kill in a given year, that your yearly profit would be a quarter of a cent a pound on that amount of live beef, and that would include all your profit?

Mr. Agar: No, we kill hogs as well as sheep. From the cattle end of it I figure, and I do not know as I have ever shown as much or any more, taking it the year around, on 40,000 cattle, of making a quarter of a cent a pound on it, from the nose to the tail, including the live weight.

Mr. Ballard: Including all your costs and all your revenues?

Mr. Agar: Including all costs and all revenues, yes, sir.

Mr. Ballard: And you have what you get out of your by-products in there?

Mr. Agar: Yes, sir.

Mr. Ballard: What you get out of your beef, pork and everything?

Mr. Agar: Absolutely, yes, sir.

Mr. Creigh: The average weight of the cattle which you kill would be about 1,000 pounds, Mr. Agar?

Mr. Agar: No, they would not average quite that much.

Mr. Creigh: So that one-quarter of a cent a pound would be still higher than the \$1.50 a head which you estimated as being a satisfactory profit?

Mr. Agar: Yes, I said I probably made \$1.50 per bullock.

Mr. Creigh: Which would be less than one-quarter a cent a pound of the profit you make?

Mr. Agar: It would be quite a profit, yes.

Mr. Creigh: In Mr. Ballard's list of the cost of beef, I think you omitted the cost of the animal. That, of course, should be included in what you mentioned as to the killing, the chilling and all that?

Mr. Agar: The cost of the beef, yes.

Mr. Creigh: That is the largest part of the cost of the beef, I take it?

Mr. Agar: Yes, sir.

Figuring the Yield on a Hog.

Mr. Creigh: Can you give me approximately the edible yield out of a 230-pound hog, in per cent.?

Mr. Agar: The edible yield would be about 80 per cent., I think.

Mr. Creigh: And bristles and other miscellaneous items would amount to a few per cent. additional?

Mr. Agar: I do not know of anything that would amount to anything additional on a hog.

Mr. Creigh: Bristles?

Mr. Agar: We get so much a hog for hair.

Mr. Creigh: You make just a few per cent. additional to the 80 per cent.?

Mr. Agar: No.

Mr. Creigh: That is included in your 80 per cent.?

Mr. Agar: No, we get 80 per cent. of edible hog.

Mr. Creigh: How much do you dispose of otherwise, two or three per cent. additional?

Mr. Agar: In the offal that we get, we figure the fertilizer from a hog at about four cents. That would take—

Mr. Creigh: I mean in pounds, now.

Mr. Agar: I could not give you the pounds.

Mr. Creigh: Three or four per cent., though, would be a large item for other than edible products, would it not?

Mr. Agar: Yes, indeed.

Mr. Creigh: You were speaking of the old days and the development of the packing-house industry in Chicago and the West. Take a period around about 1884, what was there as regards packers in the East, say New York and the large cities?

Mr. Agar: As regards packers in the East? Mr. Creigh: Yes, were there any packers in the East?

Mr. Agar: There surely were, yes, sir. There was Dunlevy at Pittsburgh, the Rohes at New York, and different ones.

Mr. Creigh: About what would be the volume per day in those old days of the largest ones? What we would call a butcher these days?

Mr. Agar: Where they would kill four or five thousand hogs a week now, I think they would kill 1,000, 1,200 to 1,500 in those days.

Mr. Creigh: Is it not true that in 1884 the beef killers were largely small butchers who would handle, say, from 50 to 200 head a week at the most?

Mr. Agar: I would think so, because in 1884 our beef business here, our slaughtering of cattle, was not so very large.

Value of By-Products Thirty Years Ago.

Mr. Creigh: And the offal would be of practically no value in 1884?

Mr. Agar: It would be of some value; it was commencing to be of some value at that time.

Mr. Creigh: Can you approximate it per head, say in 1884?

Mr. Agar: I would not know what it would be, unless I could look it up.

Mr. Creigh: Twenty-five cents a head probably would be liberal in 1884, with the exception of the hide?

Mr. Agar: No, I think it might be a little bit more. We had tallow for soap. I do not know as we had the oleo then or the oil.

Mr. Creigh: How did the hide prices compare in 1884 with today?

Mr. Agar: In those earlier years we would get six, seven and eight cents a pound for hides, where we are getting 25 cents for them now.

Mr. Creigh: What parts in the way of offal are edible other than, say, the hearts and livers?

Mr. Agar: Cheek meat, brains and ox-tails and—

Mr. Creigh: Would they at ordinary prices these days make \$5 a head?

Mr. Agar: No.

Mr. Creigh: Approximately how much?

Mr. Agar: It depends on the time of the year.

Mr. Creigh: Give me the range, please.

Mr. Agar: Per head?

Mr. Creigh: Yes.

Mr. Agar: From \$1 to \$3.

Mr. Creigh: When did there begin to be a trade in kosher meats? Was there any in 1884 that was anything like the volume it would be now?

Mr. Agar: I would not think so.

Mr. Collin: Do Swift or Armour or Sulzberger or Morris or Cudahy make more or less profit than one-quarter of a cent per pound on the hoof?

Mr. Agar: I cannot answer for them.

Mr. Collin: Do Dunlevy at Pittsburgh, and such small packers as those, make more or less than one-quarter of a cent?

Mr. Agar: I think they would be very well satisfied with one-quarter of a cent.

Examiner Dow: Did you say that one-quarter of a cent was upon the live weight?

Mr. Agar: Yes.

JUDGE HAYES RECOVERS.

Judge Arthur F. Hayes, general counsel to the American Meat Packers' Association in Washington, is back at his desk, after a severe illness of ten days. He suffered a sudden attack of acute gastritis and acute indigestion, and was quite ill for a time. He made a quick recovery, however, and is expected to be all right if due care is taken.

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, October 29.—Market firm. Western steam, \$9.35 nom.; Middle West, \$9@9.10; city steam, 9c.; refined Continent, \$10.30; South American, \$10.50; Brazil, kegs, \$11.50; compound, 9 $\frac{1}{2}$ @10 $\frac{1}{4}$ c.

Marseilles Oils.

Marseilles, October 29.—Copra fabrique, 113 $\frac{1}{2}$ fr.; copra edible, — fr.; peanut fabrique, 110 $\frac{1}{2}$ fr.; copra edible, — fr.

Liverpool Produce Market.

Liverpool, October 29.—(By Cable).—Beef, extra India mess, 147s. 6d.; pork, prime mess, 115s.; shoulders, square, 71s.; New York, 61s. 6d.; picnic, 54s.; hams, long, 84s.; American cut, 78s. Bacon, Cumberland cut, 90s.; long clear, 85s.; short backs, 72s.; bellies, clear, 76s. Lard, spot prime, 49s. American refined, 28-lb. boxes, 56s. 6d.; November, 54s. Lard (Hamburg), nom. Tallow, prime city, 40s.; choice, 39s. 9d. Cheese, Canadian finest white, new, 82s. Tallow, Austrian (at London), 38s.

FRIDAY'S CLOSINGS.

Provisions.

The market was again strong with further good buying by commission houses.

Stearine.

The market continues very firm, with oleo quoted at 11c.

Tallow.

The market was firm but quiet. City is quoted at 7 $\frac{1}{2}$ c. nom., and special at 8c.

Cottonseed Oil.

Prices were very firm for all deliveries on better demand and estimates on the cotton crop under 11,000,000 bales.

Market closed 2 to 7 points higher. Sales, 16,800 bbls. Spot oil, \$7.75@7.85. Crude, Southeast, sales at \$6.67. Closing quotations on futures: November, \$7.75@8.82; December, \$7.74@7.76; January, \$7.75@7.77; February, \$7.81@7.86; March, \$7.91@7.92; April, \$7.98@8.01; May, \$8.04@8.05; June, \$8.09@8.18; good off oil, \$7.60@7.80; off oil, \$7.55@7.80; red off oil, \$7.50@7.80; winter oil, \$8 bid; summer white oil, \$8 bid.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, October 29.—Hog market slow and steady at yesterday's average. Bulk of prices, \$6.55@7.25; light, \$6.50@7.45; mixed, \$6.45@7.65; heavy, \$6.25@7.55; rough heavy, \$6.25@6.45; Yorkers, \$7.10@7.20; pigs, \$3.75@7; cattle prospects slow and weak; beefs, \$5.90@10.50; cows and heifers, \$2.80@8.25; Texas steers, \$6.40@7.25; Western, \$6.50@8.60. Sheep market weak to 10c. lower; sheep, native, \$6@6.50; yearlings, \$6.70@7.55; lambs, \$6.75@8.90; Western, \$7@8.90.

Kansas City, October 29.—Hogs higher, at \$6.70@7.35.

South Omaha, October 29.—Hogs steady, at \$6.70@7.10.

Buffalo, October 29.—Hogs strong; on sale, 8,000, at \$7.60@7.80.

St. Louis, October 29.—Hogs not in.

Sioux City, October 29.—Hogs steady, at \$6.70@7.

Louisville, October 29.—Hogs steady, at \$6.90@7.40.

Indianapolis, October 29.—Hogs steady, at \$7.65@7.80.

St. Joseph, October 29.—Hogs steady, at \$6.25@7.25.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 23, 1915, are reported as follows:

Chicago.

	Cattle.	Hogs.	Sheep.
Armour & Co.	10,551	31,900	20,785
Swift & Co.	8,031	18,300	27,065
S. & S. Co.	5,458	11,300	9,938
Morris & Co.	7,100	9,900	8,929
Hammond Packing Co.	3,255	7,900	...
Libby, McNeill & Libby	2,021
Anglo-Amer. Provision Co.	549	7,200	...

Boyd, Lunham & Co., 4,300 hogs; Western Packing & Provision Co., 7,100 hogs; Roberts & Oake, 4,600 hogs; Miller & Hart, 2,800 hogs; Independent Packing Co., 8,300 hogs; Brennan Packing Co., 6,000 hogs; others, 6,200 hogs.

Kansas City.

	Cattle.	Hogs.	Sheep.
Armour & Co.	4,422	13,402	4,990
Fowler Packing Co.	905	...	2,580
S. & S. Co.	3,464	6,393	3,351
Swift & Co.	6,846	10,786	5,516
Cudahy Packing Co.	4,947	5,621	1,684
Morris & Co.	4,184	5,606	4,486
Others	179	1,233	73

B. Balling, 146 cattle; Blount, 231 cattle and 610 sheep; J. Callahan, 18 cattle; Dold Packing Co., 29 cattle; Hell Packing Co., 670 hogs; Independent Packing Co., 44 cattle and 300 sheep; S. Kraus, 83 cattle; L. Levy, 85 cattle; I. Meyer, 47 cattle; John Morrill & Co., 271 cattle and 554 hogs; M. Rice, 3,008 hogs; Schwartz, Bolen & Co., 2,802 hogs; United Dressed Beef Co., 181 cattle; Wolf Packing Co., 46 cattle.

Omaha.

	Cattle.	Hogs.	Sheep.
Morris & Co.	2,756	2,538	4,187
Swift & Co.	3,813	4,418	15,346
Cudahy Packing Co.	4,185	5,233	7,586
Armour & Co.	4,000	4,634	10,915
Swartz & Co.	...	204	...
J. W. Murphy	...	1,516	...

Lincoln Packing Co., 112 cattle; South Omaha Packing Co., 47 cattle; T. M. Sinclair & Co., 1,007 sheep; John Morrill & Co., 79 cattle; Corn State Serum Co., 77 hogs; Morris Serum Co., 162 hogs.

St. Louis.

	Cattle.	Hogs.	Sheep.
Morris & Co.	4,182	6,845	1,485
Swift & Co.	3,064	7,400	2,137
Armour & Co.	3,069	9,910	1,523
St. Louis Dressed Beef Co.	288
Independent Packing Co.	558	207	...
East Side Packing Co.	181	1,416	...
Krey Packing Co.	9	2,379	...
Hell Packing Co.	7	1,101	...
Sartorius Provision Co.	11	285	...
Carondelet Packing Co.	...	228	27
J. H. Belz Provision Co.	...	288	...

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending October 23, 1915:

CATTLE.

Chicago	42,838
Kansas City	26,458
Omaha	13,607
St. Joseph	7,282
Cudahy	606
Sioux City	5,222
South St. Paul	7,541
New York and Jersey City	10,500
Fort Worth	3,547
Philadelphia	3,320
Pittsburgh	1,275
Boston	3,000

HOGS.

Chicago	124,221
Kansas City	44,758
Omaha	16,525
St. Joseph	23,979
Cudahy	11,584
Sioux City	10,745
Ottumwa	8,900
Cedar Rapids	7,792
South St. Paul	26,592
New York and Jersey City	31,187
Philadelphia	33,847
Pittsburgh	3,850
Boston	6,890
Boston	11,506

SHEEP.

Chicago	73,196
Kansas City	21,610
Omaha	41,799
St. Joseph	7,115
Cudahy	757
Sioux City	7,477
South St. Paul	6,736
New York and Jersey City	4,885
Philadelphia	2,143
Pittsburgh	8,789
Boston	4,632
Boston	10,266

RECEIPTS AT CENTERS

SATURDAY, OCTOBER 23, 1915.

	Cattle.	Hogs.	Sheep.
Chicago	700	4,000	2,000
Kansas City	300	1,100	1,500
Omaha	100	1,000	500
St. Louis	350	700	...
St. Joseph	100	900	1,300
Sioux City	400	900	800
St. Paul	1,300	750	2,400
Oklahoma City	100	700	...
Fort Worth	500	1,000	...
Milwaukee	50	800	...
Denver	300	200	19,600
Louisville	200	764	54
Cudahy	...	500	...
Wichita	...	373	...
Indianapolis	250	4,000	...
Pittsburgh	...	4,500	300
Cincinnati	200	1,600	100
Buffalo	1,500	6,500	1,200
Cleveland	60	2,000	1,000
New York	319	1,250	235
Toronto, Canada	494	77	...

MONDAY, OCTOBER 25, 1915.

Chicago	10,000	18,000	20,000
Kansas City	45,000	7,000	8,200
Omaha	16,000	3,000	28,600
St. Louis	8,200	5,000	1,700
St. Joseph	5,000	4,000	2,100
Sioux City	7,500	2,000	7,500
St. Paul	12,800	12,000	12,800
Oklahoma City	1,000	800	500
Fort Worth	5,500	2,000	...
Milwaukee	300	200	100
Denver	7,200	1,000	3,700
Louisville	2,200	1,127	52
Detroit	...	575	...
Cudahy	...	1,500	...
Wichita	...	190	...
Indianapolis	800	5,000	...
Pittsburgh	2,600	7,000	6,500
Cincinnati	2,300	2,800	600
Buffalo	7,300	22,400	10,000
Cleveland	900	5,000	4,400
New York	4,134	8,442	1,200
Toronto, Canada	4,186	344	2,594

TUESDAY, OCTOBER 27, 1915.

Chicago	9,000	16,000	7,000
Kansas City	16,000	11,000	12,000
Omaha	10,500	2,000	24,000
St. Louis	4,700	6,000	21,000
St. Joseph	2,700	3,500	1,300
Sioux City	2,000	2,000	2,000
St. Paul	6,800	7,500	6,000
Oklahoma City	2,000	1,200	200
Fort Worth	3,500	500	200
Milwaukee	1,200	5,000	1,200
Louisville	50	376	46
Detroit	7,500	4,000	...
Cudahy	...	4,000	...
Wichita	...	2,337	...
Indianapolis	1,000	12,000	...
Pittsburgh	...	2,000	500
Cincinnati	600	2,900	200
Buffalo	200	4,500	1,400
Cleveland	60	2,000	1,600
New York	768	4,167	2,688
Toronto, Canada	1,074	1,058	1,142

WEDNESDAY, OCTOBER 27, 1915.

Chicago	16,000	24,000	14,000
Kansas City	7,500	7,000	6,800
Omaha	6,400	2,000	20,800
St. Louis	5,400	9,000	2,300
St. Joseph	1,800	3,500	2,200
Sioux City	2,500	3,000	1,500
St. Paul	4,400	5,000	3,300
Fort Worth	1,500	1,600	800
Milwaukee	300	9,800	1,000
Denver	4,755	139	144
Louisville	15	1,571	107
Detroit	...	2,800	...
Cudahy	...	800	...
Wichita	...	1,063	...
Indianapolis	1,100	10,000	...
Pittsburgh	...	2,500	500
Cincinnati	1,000	9,746	700
Buffalo	250	5,000	2,600
Cleveland	60	2,000	1,600
New York	2,268	9,470	5,336
Toronto, Canada	1,340	1,698	1,657

THURSDAY, OCTOBER 28, 1915.

Chicago	6,000	20,000	12,000
Kansas City	55,000	6,000	3,000
Omaha	4,700	3,200	18,000
St. Louis	5,800	5,000	400
St. Joseph	1,000	3,000	1,800
Sioux City	1,700	3,000	300
St. Paul	...	3,600	...
Oklahoma City	1,200	800	...
Fort Worth	3,700	18,000	2,000
Milwaukee	...	2,205	...
Louisville	...	2,159	...
Detroit	...	3,500	...
Cudahy	...	2,000	...
Wichita	...	1,538	...
Indianapolis	...	9,000	...
Cincinnati	1,300	7,071	400
Cleveland	...	2,000	...
Buffalo	600	6,500	4,000
New York	865	1,783	3,023

FRIDAY, OCTOBER 29, 1915.

Chicago	2,000	12,000	10,000
Kansas City	900	4,000	1,000
Omaha	1,100	2,000	6,800
St. Louis	1,700	3,500	250
St. Joseph	200	3,200	300
Sioux City	400	1,800	1,600
Fort Worth	1,800	1,000	...
South St. Paul	2,900	5,900	5,300
Oklahoma City	600	1,000	1,100

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

The hide markets are more active, encouraged by the improvement in the leather trade. Packers are more confident following tanners' increased disposition to buy.

Chicago.

PACKER HIDES.—Activities in packer hides were not as free as in the preceding period. Tanners saw increased receipts of cattle at the Western markets and they decided upon a policy of waiting for lower prices to come through increased unsold supplies. Sole leather tanners are inclined to hold off in their purchases. About 20,000 hides changed hands this week, and the majority of them were of the native kinds. Heavy native steers were not reported moved. Several inquiries were in the market, but bids did not interest sellers. Last trades were at 26½¢, and more hides are available at that figure. One packer has scattering odd lots running back to June for sale at that price. About 3,000 June-July-August extreme light native steers moved at 24¢. Heavy Texas steers were inquired for, but not sold. Most of the inquiries on branded hides are the result of inquisitiveness rather than a desire to trade. Heavy hides are held at 23½¢. Lights are held at 22½¢. by the killer having hides in salt unsold. Bids are at 22¢; extreme lights are quoted at 22¢. Most sellers are sold up close. Butt branded steers were not taken. Several inquiries were in the market and intimations were given that 22½¢. would be bid, but holders wanted 23¢. Stocks are moderate. Colorados sold at private terms for 5,000 September and October hides. Some operators say the price paid is 21½¢., but all the seller will admit is that he declined 21¢. A reliable report supposed to come from the purchaser is to the effect that the 5,000 hides will be delivered at a nearby freight point at 21¢. from a river market where the rate is less than to Chicago, netting the seller \$21.07, Chicago basis. Branded cows did not sell. Last sales were at 22¢. This rate is considered the market for business; some killers talk 22½¢. for hides from Southern markets. Available supplies are moderate. Heavy native cows were moved at the former rate of 24½¢. for a clearance of 9,500 June-July-August-September-October kill. This trade clears out holdings to about date. A bid at 24½¢. was refused for these hides a week or so ago. Light native cows went at 23½¢. for 2,500 August and September, 40 to 55 pound weights. Straight weights are quoted at 23½¢@24¢. asked, owing to strength in extreme light native steers. Local stocks of light cows are about all cleared out to October 1, only one packer having any unsold prior to that date. Native bulls were sold by one of the local city killers who get big packer prices. He moved November and December production, estimated at 1,500 hides, at 19½¢. Big packers talk 21@21½¢. for their stocks. Very few are available for sale. Branded bulls remain quiet and featureless. Last trades were at 16½¢. for Northern hides. Killers with Southern houses talk up to 18¢. for their small supplies.

Later.—Market steady. Five thousand October-November light native cows brought 23¢. Unsold stocks now held at 23½¢. Three thousand November heavy native cows sold

at 24½¢. Bids of 26¢. have been declined for native steers, packers asking 26½¢. Spread steers inquired for. Branded hide situation quiet. Tanners are waiting for stocks to accumulate.

COUNTRY HIDES.—Domestic leather trade picked up, especially in grades made from lighter weight hides. This is responsible for increased activity in the hide markets and to change in sentiment toward the lighter end of country hides. Heavy hides were moved in a better manner than formerly, but nothing extraordinary in the leather market is responsible for this. Heavy steers sold at 21½¢. for car of country run. Prior business was at this figure. The car above is for deferred delivery. It is doubtful if a car could be collected among the entire Chicago trade for immediate shipment. This indicates the scarcity of heavy hides here. Heavy cows went at 19½¢. early in the week for one car of current receipts. Later about 5,000 hides moved in several trades at 19½¢. Further business is possible on payment of 20¢. Buffs went at 19½¢., two dealers each selling a car of hides. Later several trades at 19½¢. were reported, totaling 6,000 hides. Dealers are not so bullish on the buff weights, as it is the 45 to 60 pound hides which predominate in the arrivals. Sellers indicate a desire to sell well in advance of collection on this selection on the present basis of value. All weights of country hides from points west and northwest of here bring 19½¢@19½¢. delivered basis as to quality. Good northwestern buffs and heavies are bringing 19½¢. Chicago basis several trades being reported. Extremes went at 20¢. for one car of country run and 3,000 later brought 20½¢. This is considered nearer the actual market. Patent leather hides are held at 21¢. Branded cows were quiet. Local stocks are meager and no efforts of consequence are being made to move them. Country run of hides is quoted at 16@16½¢. flat basis for business, with some lots held at 17¢.; country packer branded hides range up to 19¢. asked delivered basis here as to quality and percentage of steers included. Bulls were quiet. Offerings are small. Country run is quoted at 16¢. last paid and 16½¢@17¢. now asked. Some light average bulls are offered at 17½¢. from second hands. Country packer bulls are quoted at 17½¢@18¢. nominal; city packer bulls sold at 19½¢. for 1,500 November and December take-off of the best local flaying. Kipskins were quiet. Rumors of business are going around the market, but nothing definite in the way of details can be learned. Country skins are quoted at 20½¢@21¢. nominal; cities last sold at 21½¢. and are now talked at 22¢.; packers last sold at 22¢. and are now held at 23¢.

Later.—One car steers half twos sold at 21½¢. Bids of 21½¢. refused. Number one heavy cows sold for Newark, quantity and price withheld. Buffs offered at 19½¢. for prompt and deferred deliveries. Extremes sold recently for patent leather purposes at 20½¢.

CALFSKINS were active. First salted local city skins sold at the former sale rate of 23¢. to follow present sales, taking the interested seller well into November on his expected collections. Outside city calfskins were quiet this week. Last sales were at 22¢.; asking rates are at 22½¢. now. Country skins last sold at 21½¢. Asking rates are at 22¢. Packer skins sold at 23½¢. for one killer's November and December production, estimated at 6,000 skins. Another seller moved 14,000 September northern and southern skins at 24¢. Nothing is now available in packer quality of earlier than October take-off and all sellers demand 25¢. Deacons are steady at \$1@1.10 and light calf at \$1.20@1.30.

Later.—Calfskins firm and in small supply. Bids, 21½¢. refused for countries; 22¢. asked.

HORSEHIDES are moving slowly at \$4.50 @4.65 for country run. Holders generally talk \$4.75 for this quality. City hides range

at \$5@5.25 paid and some lots held at \$5.50. Seconds are quoted at the usual \$1 reduction, with the ponies and glues at \$1.50@2. and coltskins at 50@75¢. Available stocks are moderate.

HOGSKINS continue moderately active as far as the limited supplies will permit at 60@70¢. for the country run, with rejected at half rates. No. 1 pigskin strips are firm and in limited supply. Big packer skinnings sold at 12¢. this week with No. 2's included at 11¢. and No. 3's at 6½¢. Poorly fleshed skins quoted as much as a cent a pound less.

SHEEP PELTS.—Trade was not brisk as supplies of packer skins are well booked up. One seller moved river sheep at \$1.32½@1.35 as to quality. Best Chicago sheep recently sold at \$1.50. Packer lambskins are quoted at \$1.42½ last paid and asked both here and on the river for moderate supplies unsold. Country sheep and lambskins are bringing 90¢. to \$1.35 average as to quality of seasonable uniform lots. Stocks are limited. Dry western pelts quoted at 19@20¢.; outside for best Montanas.

Kansas City.

Rather a quiet week, as only about 25,000 hides changed hands. However, all of the trading was at full asking prices, although no advance was secured. While tanners are generally holding out for further declines, those who actually have to have hides, find it necessary to pay steady prices, but naturally these buyers comb the market over for very choicest offerings. There is a larger unsold supply of branded hides than of native stock, which is usual at this time of year. Packers, however, do not seem to be very worried over the situation, as they have no really burdensome stocks of any selection, and as quality will be getting steadily poorer on later salting, packers have full confidence in being able to get full asking prices for their present accumulations on account of their being better quality than anything that will be available for another six months. No trading reported in spread native steers. While several of the packers are sold to the end of the year, others are offering at 27½¢. No trading in regular selection heavy and light native steers, which are firmly held at 26½¢. basis. Reports of some 4,000 or 5,000 koshers, selling in New York City at 26¢., caused the packers to feel that 26½¢. is a fair market price here; 4,000 or 5,000 August-September extreme light native steers sold at 24¢., and more are freely offered on this basis. No local trading reported in butt brands, as tanners' views are not over 22½¢., but packers so far declining this price, and while most of them are talking 23¢., the opinion is they would accept 22½¢., and some of them may get down to 22½¢. before long. No trading in Texas steers. Heavies are in fair supply, and generally held at 22½¢. Lights and extreme more closely sold up, the last trading at 22¢. for both weights. About 2,000 Colorados were sold at 21¢., and rumors in regard to some especially choice lots having brought ¼¢. higher have not been fully confirmed. About 12,000 August-September heavy native cows changed hands at 24½¢., the impression being that most of these are going into russet leathers for army equipment. Market quite well cleaned up, although Oc-

(Continued on page 34.)

Producers and Consumers
of
TALLOW AND GREASE
will find it to their interest
to communicate with us.
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W. P. LANGE
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Dealer in
City and Country
PACKER HIDES
Also
Wool Pullers **Consignments**
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LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from
The National Live Stock Commission Co.)

Union Stock Yards, Chicago, Oct. 27.

Steer values are spread over the widest range in the history of the trade, and they are selling all the way from \$10.50 for prime yearlings down to \$4.50@6 for "grassy" and common "stockery" stuff. The receipts are heavier, and for the first three days of the week will total approximately 42,000, 35 per cent. of which were Westerns, as compared to 34,674 head for the same period a week ago. From a supply standpoint lower prices would have been logical, particularly on the medium and low-priced cattle, with which kinds the Western markets, especially Kansas City, have been oversupplied this week. But the reverse has proved to be the case for, while Monday's market displayed a weak and lower tendency on the medium and low-priced cattle, we sold all of our good to choice steers 10@15c. higher, and again on Wednesday did we call the trade higher, most everything in the way of desirable steer cattle showing 10 @15c. further advance.

Butcher stuff has been in very moderate supply this week, and the liberal run has consisted largely of medium and low-priced steers; also, the Western markets, particularly Kansas City, have been deluged with excessive receipts consisting largely of stocker and feeder stuff and medium and low-priced grasser steers; in other words, a big supply of cheap killing stuff has been available at all points, which naturally would have a somewhat depressing effect upon the market for "she" stuff, despite the light supply of the latter-mentioned class of cattle. However, a weaker tendency on Monday and Tuesday was followed by a better and stronger tone to the trade on Wednesday, and values of "she" stuff are on a comparatively high basis as compared with the trade on low-priced steer cattle.

Choice hogs are very scarce, in fact the quality of the receipts is about as common as we have ever seen it at this time of year.

(Continued on page 43.)

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Oct. 27, 1915.

The receipts of cattle this week amounted to 24,000 head, of which 4,300 were on the southern side. The market has been characterized by generally strong prices and active trading. The quality of the offerings does not change much, and we are still receiving a preponderance of common and medium cattle, and this is particularly true in steers. Some high sales have been recorded this week. On Monday four loads of 1,500-lb. heaves brought \$10.10, and a number of other sales of heavy cattle are recorded at \$10. The top for the week was made on Tuesday, when a drove of 1,135-lb. yearlings sold at \$10.35. Several other sales in this grade are reported at \$10@10.30. The common and medium grades of steers including yearlings, while the market is holding about steady, are finding slower sale than the animals of better quality and more flesh. If there is any complaint at all on the market this week it is upon these medium grade offerings, and the reason for it is the market has been surfeited

with them. In butcher stock the sellers are having very little trouble indeed in disposing of their best grades at satisfactory prices. Best heifers are selling up to \$10, and could be good enough to bring more money. The bulk are going to scale at \$7@8. Fancy cows in small lots sold during the week at \$7.25@7.50, with good to choice cows going to scale at \$6.50@7. Some fairly good cows, just a little bit better than medium are selling around the \$6 mark. On the southern side a train of 1,107-lb. Texas steers sold on Tuesday for \$7.60, and on the same day a train of Oklahoma steers averaging around 1,000 lbs. brought \$6.65. The Oklahoma steers were sold on the native side. On Monday a train of Oklahoma steers averaging around 975 brought \$6.50. The Southern market is stronger somewhat than the native market.

The hog market continues to record sharp declines. With only 35,000 as the receipts for the week ending today, the market is fully 35c. lower than a week ago. While there are, of course, some orders being filled here for Eastern slaughterers, this trade is still inactive, and the market is entirely a packers' market. The quality of the offerings is poor and the runs are made up largely of light unfinished hogs. The quotations at this writing are: Mixed and butchers, \$7@7.45; good heavy, \$7.30@7.45; rough, \$6.60@6.85; lights, \$7@7.35; pigs, \$6@6.75; bulk, \$7@7.30.

Our receipts of sheep for the week are very light indeed, only being about 7,500. This would not be more than fair receipts for one day if our sheep supply was in a normal condition. The market has held to a steady basis on all classes and with our short supply is, of course, extremely active. Muttons are quoted from \$5@6, including ewes. Breeding ewes are quoted around \$6.50, possibly a shade higher for the better kinds. Yearlings are beginning to arrive in better quantity, and are quoted at from \$6.90@7.35. Lambs range from \$8@9, the top figure being paid for the best kinds. The bulk of the lambs are selling from \$8.50@8.85.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Oct. 26.

While the trade was surprised at the big run of 45,000 cattle yesterday, all hands went to work on the job of disposing of the supply in regular manner, and a trading basis was established generally 10 to 20 cents below the close of last week. A very large proportion of the run was stockers and feeders, and remarkable headway was made in getting rid of the cattle. Today the run is 16,000 head, market steady on killing grades, steady to strong on stockers and feeders. More buyers are here from east of the Mississippi than heretofore, and a single Oklahoma man is here wanting 3,000 cattle. The yards will be cleaned up of stockers and feeders without any difficulty within a day or two, and prices will be found to have remained practically steady in the face of largest receipts of these classes of cattle ever handled at any market in the world in such a short time. In the beef cattle department, buyers are disposed to take advantage of the run, and cattle are selling 10 to 25 cents below the close of last week. The feature today is a load of extra prime black cattle which sold at \$10.35. Another lot brought \$10.10. Kansas short fed cattle, recently taken off the grass, sold at \$8 to \$8.50, and middle class grass steers brought \$6.75 to \$7.85, good native cows

around \$6, bulls \$5.25 to \$6, veals \$8 to \$9.75. Two droves of good Texas steers arrived in quarantine division today, 1,300-pound steers at \$7.50, and 1,150-pound steers at \$7.40. Colorado beef steers this week are selling at \$6.15 to \$7.10, weights from 875 to 1,050 pounds.

Hog receipts today were 10,000 head, market weak to 10c. lower. Order buyers picked the crop over at \$7.25 to \$7.40, packers coming out late and paying \$6.90 to \$7.25. Evidently prices do not suit packers yet, and the prediction has been made by commission brokers that hog prices will decline 75 cents or a dollar within the next two weeks. The big break last week threw order buyers off their stride for a day or two, but since late last week they have been paying their usual premium of 10 to 15 cents above the packers, and getting the best hogs, of course.

Sheep are strong to 10c. higher today; receipts 12,000 head. Choice Western lambs brought \$8.75 and \$8.80, ewes up to \$6. Feeding stock is unchanged, but there are more light lambs here than usual, weights around 50 pounds, at \$8.25, heavier feeders around \$8. Feeding ewes are selling at \$4.50 to \$5, breeders \$5.50 to \$7, feeding yearlings \$6.75 to \$6.95.

OMAHA

(Special Letter to The National Provisioner.)

So. Omaha, Neb., Oct. 26.

Cattle receipts are running pretty liberal at present, 38,000 last week, and indications are that the October supply will be the largest on record. Prices declined more or less last week for fat stock, but most of the decline has been recovered and desirable corn-fed as well as range beefs are selling about the same as a week ago. The natives sell at a range of \$6.40@9.90, the fair to good beefs largely at \$8@9. Western range beefs sell from \$6 to \$8.50, the bulk of the fair to good beefs around \$6.80@7.90. Cows and heifers show more or less loss as compared with a week ago, poor to prime stock selling at a range of \$3.50@6.50, and the fair to good butcher grades going mostly at a spread of \$5@5.75. Veal calves continue firm at \$7 @10, and bulls, stags, etc., unevenly lower at \$4@6. Demand for stock cattle and feeding steers is broad at present and some 21,000 were shipped to the country last week.

In spite of rather moderate receipts of hogs, prices have experienced one of the most sensational drops in the history of the trade. They are selling right around \$1 lower than a week ago and the feeling in the market is very weak. Outside demand is very limited and local packers are very bearish in their views on account of the supposedly big supply of pigs in the country. There were only 2,300 hogs here today and prices ruled a nickel higher. Tops brought \$7.45 as against \$8.40 last Tuesday, and the bulk of the trading was at \$7.30@7.40 as against \$8.10@8.25 one week ago.

Receipts of sheep and lambs are liberal but running somewhat short of a year ago. There were 106,000 here last week and prices firmed up quite a bit on the lambs while showing more or less decline on the mutton grades. Demand for feeder lambs is still very keen and 63,000 head were sent to the country last week. Fat lambs are selling at \$8.50@8.75, yearlings \$6@6.50, wethers \$5.50@6, and ewes \$4.75@5.50.

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO OCTOBER 23, 1915.

	Sheep and			
	Beaves.	Calves.	lams.	Hogs.
New York	2,148	3,007	4,582	6,762
Jersey City	5,534	2,498	24,555	24,244
Central Union	2,818	479	11,748	181
Totals	10,500	6,074	40,885	31,187
Totals last week	10,620	7,599	28,937	28,392

ICE AND REFRIGERATION

NEW CORPORATIONS.

Boston, Mass.—The New England Refrigerating Company has been incorporated with a capital stock of \$50,000.

Durham, N. C.—E. G. Peebles, J. B. Warren and Geo. L. Garrigan have incorporated the Warren Creamery Company, with a capital stock of \$25,000.

Chicago, Ill.—F. T. Anderson Ice Company, to manufacture and sell ice, and to operate cold storage plant, has been incorporated with a capital stock of \$50,000.

Lakewood, N. J.—The Glendale Farms, Hulshart & Va Schoick Dairies, to conduct a general dairy business, has been incorporated with a capital stock of \$25,000.

Rio Grande City, Tex.—The Rio Grande City Ice, Water and Light Company of Rio Grande City has been incorporated with a capital stock of \$24,000 by R. R. Margo, Lino Perez and Rosendo Martinez.

ICE NOTES.

Chippewa Falls, Wis.—It is reported that a creamery will be erected by Guy Spiers of Eau Claire.

Savannah, Ga.—The ice plant of the Savannah Brewing Company will be enlarged to increase the capacity to 250 tons daily.

Tampa, Fla.—The Velvet Ice Cream Co., recently incorporated with a capital stock of \$10,000, has leased a building and will install ice cream machinery.

Rome, Ga.—A company is being organized, to establish a central market and cold storage warehouse, under the direction of J. R. Cantrell of the Rome Chamber of Commerce.

New York, N. Y.—A cold storage plant, a block in size, ten stories high and with a capacity of 5,000,000 cubic feet, will be erected by the Merchants' Refrigerating Company on 10th and 11th avenues and 16th and 17th streets.

Baltimore, Md.—Contract has been let by the American Ice Company for improvements to their plant on Montford avenue, near Chase street. An additional story will be added to the building and two additional buildings will be erected.

Yellville, Ark.—The Yellville Light, Ice and Power Company, organized by W. C. Stephenson, of Marshall, Ark., to whom the city recently granted a franchise for the erection of an electric light and power plant, contemplates installing an ice plant.

FREEZING, STORING AND THAWING OF PORK.*

(Continued from last week.)

Tests at Lubeck Cold Storage.

The excessive loss of juice from the hogs at Hamburg induced us to prolong the thawing time by using colder air for thawing. At Lubeck there was at our disposal a thawing room of 970 square feet, 11.5 feet high, provided with an indirect air cooler, a heating coil, and with some cooling pipes along the walls. The fan had a capacity of 275,000 cubic feet per hour, equivalent to 22 air changes per hour. From the heater steam could be admitted to the air duct in front of the fan for increasing the humidity which was too low when the room was not filled. The temperature could be kept fairly constant.

Two tests were made, the first at 3 degs. C. (37.4 degs. F.), taking 75 hours for thawing, with a relative humidity averaging 61 per cent. During the first 20 hours of the second test the temperature was kept at about 30.2 degs. F. and then slowly raised to 41 degs. F. The time required was 84 hours. In order to prevent condensation upon the surface and avoid drying out, so as to secure an appearance equal to that of fresh meat, the relative humidity was at the start (at 30.2 degs.) kept at 70 per cent., and increased toward the end to 80 and 90 per cent. (at 41 degs.).

First Test.—Five hog-halves, L_{a1} to L_{a5} , of which L_{a5} was, before thawing, sawed in the freezer into 11 pieces, of which 3 were hung on hooks, and the others placed in 2 pans on the floor. In addition, there were 8 hog-halves labeled S_1 to S_8 .

Freezing period, January 11 to February 1, 1915. Temperatures carried 24.8 to 19.4 degs. F. Storage room temperature, 19.4 to 15.8 degs. F.; relative humidity, 80 to 85 per cent. Removed from storage April 16, 1915. During thawing average temperature was 37.4 degs. F., and relative humidity 61 per cent. Time required for thawing: L_{a5} , 75 hours; L_{a1} , 86 hours (owing to difference in weight).

*Prof. R. Plank Danzig, in Zeitschrift f. d. ges. Kaelte Industrie, June, July and August, 1915. Reviewed in Refrigerating World.

Weights in Kilograms	Before Thawing	After Thawing	Per Cent. Loss in 74 Hours
L_{a1}	23.5	22.75	3.19
L_{a2}	28.5	28.0	1.75
L_{a3}	31.5	31.1	1.27
L_{a4}	41.0	40.75	0.61
L_{a5} (11 parts)	37.6	36.8	2.13
S_1	45.7	45.25	0.90
S_2	39.2	38.7	1.28
S_3	36.9	36.35	1.49
S_4	45.5	45.2	0.66
S_5	41.5	40.7	1.93
S_6	37.5	36.6	2.40
S_7	35.0	34.6	1.14
S_8	29.5	29.15	1.19

The halves L_{a1} , L_{a2} , S_5 and S_6 , located under the air inlets, lost more weight than the others. The air circulation was too slow to be measurable, except in the case of L_{a1} , where the velocity was 100 feet per minute.

The results were as follows: There was almost no loss of juice, merely a few drops appearing on the surface; L_{a1} , S_2 and S_3 lost a little more. The surface was dry, L_{a1} showing a hard crust. When the ham was severed from L_{a3} and L_{a4} , the cut surface presented a far better appearance than in the tests at Hamburg, the meat holding the juice perfectly. It was evident that the slow thawing left the fibres in a much better condition. L_{a4} was disfigured, where in the store room it had been pressed by wooden strips. At these places the skin separated from the fat, forming hollow spaces.

The result with the pieces of L_{a5} were very poor. In spite of the absence of air circulation the loss in weight was comparatively large (2.13 per cent.). Yet the loss of juice was moderate because of the low humidity. After thawing, the surface was porous and pulpy, the color unsatisfactory.

After thawing, the five halves, L_{a1} to L_{a5} were hung up in a meat chill room next to a fresh half. A few pieces of L_{a5} were hung up in a drafty staircase at 50 to 59 degs. F. and were spoiled after 5 days. The halves, L_{a1} to L_{a4} became in 11 days covered in spots by bacteria, though otherwise the meat was capable of consumption. It would have lasted longer if the room temperature had not been raised at times to 44.6 degs. F. by the introduction of freshly killed animals. In the 11 days very little juice flowed from the cut surfaces, and none from the remaining surfaces. In the pieces of L_{a5} the deterioration after 11 days' storing was more pronounced, some being unfit for use.

Second Test.—Two hog-halves, head included, labeled L_{a6} and L_{a7} , frozen alongside

Your Ice Crop

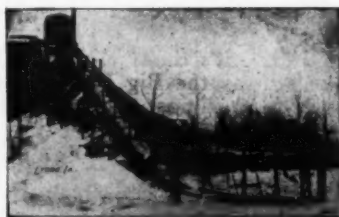
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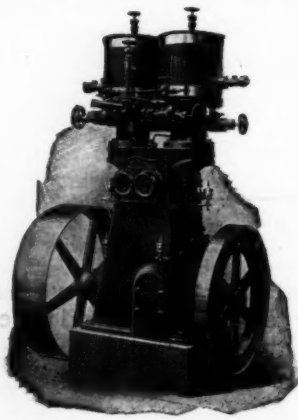
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the specimens of the first test. Removed from storage, April 20, 1915. Thawing temperature, at start 30.2 degs. F., increasing slowly to 41 degs. F., and the relative humidity slowly increasing from 70 per cent. at 30.2 degs. F. to finally 90 per cent. at 41 degs. F. Thawing time for L_{w_1} , 84 hours.

Weights, lbs.		
Before thawing. ... L_{w_1} 6, 84.8		L_{w_2} 7, 76.25
After hanging 89 hours in thawing room	83.75	74.9
Loss in 89 hours..	1.05=1.3%	1.35=1.73%

In this test the conditions appear to have been particularly favorable. Condensation was prevented and the surface was not dried out because the humidity was raised as the temperature went up. Hence, after completion of thawing, the surface was dry, yet soft, and the appearance was that of fresh meat. There was no leakage of juice, and even the cut surface held the juice at least as well as in the first test.

Owing to a mistake the two halves could not be observed as to their keeping quality, for they were sold after 5 days, but they were then in first class condition and would no doubt have kept at least as well as the halves L_{w_1} to L_{w_2} .

(To be continued.)

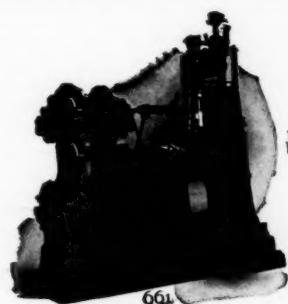
REFRIGERATION INDUSTRY ABROAD.

The Bureau of Foreign and Domestic Commerce, with the assistance of the American commercial attaches and consular officers, has recently completed an investigation into the development of the refrigeration industry in foreign countries, including not only countries of the western hemisphere and Europe, but also of Asia, Africa and Australia. The investigation has sought to embrace all the more important activities connected with this industry, and information is now in the possession of the Bureau covering the following points: the extent to which foreign governments have sought to encourage or aid refrigeration operations, and to which the governments themselves are employing refrigeration in any of the various departments; contemplated plans for the installation of refrigeration in government departments; the extent of investigations now in progress by foreign governments on the subject of preservation of food by refrigeration; and the sources from which ice-making and refrigeration materials are imported at the present time, together with the extent to which the industry has been developed.

REFRIGERATING ENGINEERS MEET.

The eleventh annual meeting of the American Society of Refrigerating Engineers will be held in the Engineering Societies Building, 29 West 39th street, New York City, on Monday and Tuesday, December 6 and 7, 1915.

WATCH PAGE 48 FOR BARGAINS



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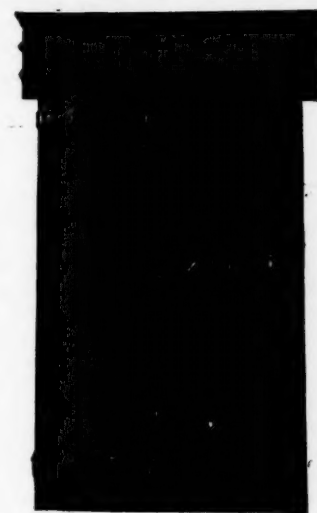
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PROTEST ON MEAT SEIZURES.

(Continued from page 15.)

tions could be made in regard to the worldwide readjustments along political and economic lines that are sure to follow. Suffice it at present to say that all Europe is afire, and the roof is falling in."

Wanted More Information.

Previous to the arrival of Mr. Urion it was reported that the delay in sending a protest was due to the desire of the State Department to secure evidence to prove that the confiscated products were not destined ultimately to Germany or Austria. On this point Henry Veeder, one of the packer's counsel, outlined the situation clearly when he said in an interview in Chicago just before he started for Washington:

"We are back to the same problem that we had to face in dealing with the English courts. We are asked to prove that we sold them to some individual German or Dane when as a matter of fact we had not sold them to anyone. We were shipping them to our own offices in Copenhagen for sale on the open market to any purchaser who cared to buy.

"We will be glad to assist the government in any way we can. We will supply copies of the bills of lading, the sworn statements of our officials connected with the transaction, or any other assurances that we were acting in good faith. We can give nothing but our word that the meats were intended for Danish consumption, inasmuch as there was no consignee except ourselves.

Inconsistency of British Attitude.

"The inconsistency of the British attitude and the attempt to smother American dealers while assisting the trade of other nations is apparent from several points in the ruling of Justice Samuel Evans of the prize court. His decision in every claim seems to have been based upon the principle that a purchaser should have been specified.

"In the case of Christiansen and Torgenson, Copenhagen dealers, he admitted their claim because they had established themselves as bona fide purchasers of the goods. Here is an excerpt from the opinion: 'As for Christiansen and Torgenson, they are said to have made so much money out of the war that they can stand a loss. We can not doubt that they have sold goods to Germany. But there is no evidence to show that the goods in this case are destined to Germany.'

"There you see the unfairness of it. A Dane can buy without difficulty even when the English know that the goods are going to Germany. An American can't do business on the same basis.

"The situation has become even more acute since the prize court decision and the seizure of four other cargoes. These meats were consigned to our agents in Copenhagen. A guaranty double the value of the cargoes had been posted to insure the use of the meat for Danish consumption. A statutory embargo had been placed by Denmark against meat shipments into Germany. Notwithstanding all this they continue to take our goods.

"A German or a Dane can get his cargo through. An American must fight his case through the prize court, even when he puts up his good money as an evidence of good faith.

"It is still the proposition of consigning the goods to no particular buyer which places upon us the burden of bringing into court every possible meat buyer in the German empire, and putting him on oath that he had no intention of purchasing our meat."

PRESIDENT TO SEND NOTES.

(Continued from page 15.)

To make the starving policy effective, the packers contend—and the Administration agrees with them—that Great Britain is determined to prevent neutrals from trading with one another in articles of conditional contraband on the presumption that such articles might reach the enemy country in some manner.

Further Statement by Mr. Urion.

Mr. Urion, after his conference with State Department officials Thursday, made his first public statement on the situation since he returned from London. He said:

"It is no longer a question as to compensation. It is a question of the principles governing the rights of neutral nations to carry on their commerce while other nations may be engaged in war. The packers have no fear that they will not be compensated for the cargoes which have been seized. What they do fear, however, is that this war may continue for several years, and that unless a most vigorous protest is made they will not be able to carry on their trade without unnecessary restrictions during that time.

"What we want, and what I believe the Administration will do its best to get for us, is the assurance from Great Britain that our trade with neutral countries can go forth in the future as it did in the past before this war began. We do not feel, and we do not concede, that the cases are ones for arbitration. Either we are right or we are wrong, and we want our country to say that we are right and then insist upon the preservation of our rights.

"The time has come, it appears to me, when the United States must say to the world whether the principles of international law are to stand unassailed or whether the Orders in Council of the British Government are to regulate all neutral trade in lieu of the accepted international law. These Orders in Council we regard as nothing more or less than municipal law, not applicable to the questions involved in the seizures of our cargoes."

At one time the British Government and the packers nearly reached a settlement on the basis that the price to be paid by Great Britain for the cargoes should be that which they would bring at their original destination, Copenhagen, and that the packers would agree not to ship more than a normal amount of their products to the neutral countries in the future.

When Mr. Urion indicated his willingness to accept these terms Great Britain then proposed that instead of giving the destination price it would give the Chicago price. It also insisted that the packers reimburse Danish purchasers for more than \$3,000,000 worth of goods which had been ordered by them and paid for.

It made the additional demand that they take care of all claims of the owners of the boats for damages against Great Britain incidental to their seizure. In discussing these demands Mr. Urion said tonight:

"We declined absolutely to accept them. Sir Edward Carson came to me and said: 'Mr. Urion, we cannot agree unless our agreement is final with respect to all interests involved. We cannot control every one interested in this case and you must.'

"I said to him: 'You mean that we must attempt to control the Scandinavian buyers and ship owners?'

"He said: 'Yes.'

"I then replied that we could not do it. Had Great Britain settled the case then it would have saved at least \$2,500,000. As I have said before, we expect eventually to get

our money in this case, but what we want now is a strict definition of our rights to trade and commerce which will be recognized and adhered to by Great Britain."

It is probable that the American note to Great Britain, now en route by special messenger, will be published early next week, possibly on Monday.

HIDE AND SKIN MARKETS.

(Continued from page 30.)

to be obtained on this same basis. Light native cows sold to the extent of about 2,500 August-September salting, special weights, 45-55 which brought 23½¢, which this was ½¢ more than the last previous trading. This previous trading was all October salting, and regular weights consequently 23½¢ for the August-September special weights is not considered any advance, as they were intrinsically worth more money. Branded cows rather closely sold up. Most of the tanning packers using all they make. Last trading was at 22¢, at which more are offered, however, the grubbing on these does not start until November 1, consequently tanners are hesitating a little on further purchases at 22¢. Bulls, both native and branded, are practically all cleaned up to January 1. Quotations nominal around 21¢ for natives, and 16½¢@17¢ as to average and point on branded.

Boston.

The wave of general improvement in the shoe trade is now being reflected in the hide markets. Buffs are strong at 20@20½¢, and extremes at 21¢, the hides from the best shipping points. Southerners from the region of Florida and the far south are being quoted at 17@17½¢, with hides from the more northerly sections 18½¢@19¢. Extremes range all the way from 19@20¢, according to locality. The calfskin market continues strong, with offerings light. Tanners are buying most everything in sight and complain of the lack of suitable stock for the high grade leather. The recent buying movement in the finished leather market has cleaned out considerable of the stock, and tanners have been showing a great deal more interest in raw material. Light skins, 4 to 5 pound weight, are offered in very limited quantities at \$1.25; 5-7's, \$1.65@1.75. There are very few of these being offered; 7-9's are held at \$2.30, with 9-12's, \$2.70@2.75.

New York.

DRY HIDES.—There are about 260,000 hides on hand, half of which are Central Americans, the rest are dry and dry salted San Domingos, Bogotas, Orinocos, and Puerto Cabellos. Sellers are holding to asking prices, but it is expected most any day that a firm offer will move a large quantity of these hides. Small scattering sales continue, including 2,000 Central Americans, at 29¢.

PACKER HIDES.—The packer hide market is firm and active. Trading in New York this week has been about 5,000 hides, principally in native and butt branded steers, of which a fair stock accumulated. Buyers have succeeded in getting from three packers 3,500 August-September-October salting native steers at 26¢, and 1,400 late October and early November butt branded steers at 22¢. This is ½¢ under asking prices. Other grades of hides are more or less nominal, with prices as follows: Spread native steers, 27½¢; native steers, 26¢; butt branded steers, 22¢; Colorado steers, 20½¢@21¢; cows, 23½¢@24¢; bulls, 21¢.

CALFSKINS.—A quiet but steady market with offerings light. New York cities last sold 5 to 7 at \$1.90, 7 to 9 at \$2.50, 8 to 12 \$2.90. Dealers are now asking 5¢ higher.

COUNTRY HIDES.—The market in New York has shown a little activity, some dealers evidently becoming tired of holding. A few cars changed hands this week. One car each of Ohio and Pennsylvania buffs sold at 19½¢ selected. Tanners' ideas, however, are not over 19¢. Holders now asking 19½¢ for seasonable stock. Country calfskins are considered firmer, with no recent sales. Nominally quoted at 5 to 7, \$1.60@1.65; 7 to 9, \$2.20@2.25; 9 to 12, \$2.65@2.70.

FOR PURCHASING DEPARTMENTS

MONEY PUT INTO MOTOR TRUCKS.

In the ten years they have been on the market, Packard motor trucks to the number of nearly 8,000, with a value of nearly \$20,000,000, have been sold for purely commercial purposes. These surprising totals, published by the Packard Motor Car Company, indicate the tremendous growth of the commercial car industry and show the tendency of the most progressive business men to adopt power-driven vehicles for the transportation of merchandise.

The figures do not include the trucks which have been sold for export.

"A few years ago a business which showed a volume of \$2,000,000 annually was regarded as a stupendous undertaking, but there are only a comparative few people who now realize just what the motor truck means to the business world," says C. R. Norton, truck sales manager of the Packard company. "The amount of money invested in Packard trucks is a splendid testimonial to the worth of the power vehicle. A very large proportion of our sales of late have been repeat orders, the best of evidence that our owners regard their purchases as sound business investments, proved by years of efficient and economical service."

KISSEL "ALL-YEAR CAR" CLAIM.

The advent of the convertible motor car has developed an interesting situation. The Kissell Motor Car Company brought it out last year and applied a name and gave it wide newspaper publicity. The public responded, and this year other manufacturers began to make detachable tops. Then the trade name Kissell originated and applied, "The All-Year Car," began to creep into the literature and advertising of other manufacturers.

"We expected competitors to follow us on the all-year car, as they did on the divided front seat and the two-door body," says George A. Kissel, president of the Kissell Motor Car Company, "but we must object to the use of our trade name. We designed and brought out the convertible car in 1914, and to make the identity of our product doubly sure, we applied the trade name 'All-Year Car' and spent thousands of dollars to let the public know all about the merits of this great improvement."

The Kissell all-year car solves an economic question in supplying a single car for continuous use throughout the year—as an open car in summer, and as a closed car in winter.

EDISON AND INCANDESCENT LAMP.

Edison Day, October 21, commemorated the thirty-sixth anniversary of the invention of the electric incandescent lamp and honors its master inventor, Thomas A. Edison. This was even before Edison had successfully determined and chosen carbonized bamboo, the only substance used for about ten years in making filaments for commercial lamps, which was followed by the "squirted" filament employing carbonized cellulose in one form or another, next the metalized carbon filament, then the pressed tungsten filament, and finally the special form of drawn tung-

sten wire used in modern Edison Mazda lamps.

Working down from a consumption of 4 or 5 watts of electrical energy per candlepower in Edison carbon filament lamps to the standard a few years ago of 3.10 watts per candlepower, the Mazda lamp has brought this down in about five years to about one watt, while in the larger sizes of Mazda gas-filled lamps the reduction in current consumption has reached the low level of nearly a half-watt per candlepower. And no one can forecast the marvels that are yet to be unfolded in electric lamp and methods of lighting.

Edison has emphasized the value of continuous research work and given us a vision



THOMAS A. EDISON AS HE LOOKED ABOUT THE TIME HE INVENTED THE ELECTRIC INCANDESCENT LAMP, OCTOBER 21, 1879.

of the future in the science and art of electric lighting. "No invention is perfect," he says, "and the incandescent lamp is not an exception. Light without heat is the ideal, and that is still far off. The electric incandescent lamp of today is the cheapest form of filament that has ever been produced, but some day it will be cheaper and colder than it is."

"There is a good deal of truth in the saying that the firefly is the ideal. It is, so far as



FIRST EDISON ELECTRIC INCANDESCENT LAMP.

coldness goes. But its color is against it. You couldn't use a thousand-candle firefly to match colors, and you wouldn't want the insect to light up a street, because his light

would be a very hideous greenish yellow.

"But some day we will get reasonably near the firefly for efficiency without copying his disagreeable color. The task needs much investigation, much research of the kind we did in 1879. The research that we began then is still going on, and it always will go on. Somehow, each new discovery opens up the way to another."

MEAT PACKING IN BRAZIL.

Brazil's Government is doing everything it can to encourage the establishment of new national industries. The one that Brazilians now universally pin their faith upon in particular is cattle raising and packing.

Brazil, years ago, in a somewhat academic way, encouraged the breeding of improved cattle. It was casting bread upon the waters. Today Brazil has an excellent strain of cattle covering several thousand hills. How many millions there are nobody exactly knows. While Argentina is now worrying over the problem of replenishing depleted herds, Brazil is figuring how to build packing establishments and how to get refrigerator ships.

The following are provisions of a report of the Brazilian Parliamentary Committee on Agriculture recommending a law embodying concessions intended to encourage the establishment of meat packing industries in Brazil:

Exemption from customs duty in the case of material intended for the erection of slaughterhouses and cold storage chambers, imported by private persons or business concerns within the space of three years.

Land which is indispensable to such constructions may be appropriated on the condition that these have a minimum storage capacity of two thousand tons monthly of merchandise intended for export.

The President of the Republic to be authorized to grant within the States such land on the coast as may be necessary for the erection of slaughterhouses and cold storage chambers.

To refund the duties paid, under the customs tariff in force, upon raw material imported by cold storage concerns for the manufacture of tins and for the wrappers used in the exportation of meat, when the product is exported in tins made in the country.

To make an agreement with national shipping companies for the immediate installation on their vessels of cold storage chambers, taking steps to have similar installations fitted on the vessels of the Lloyd Brasileiro.

To facilitate on the Central Railway of Brazil, on the Oeste de Minas Railroad and by arrangement with private railway concerns and those which are leased from the Government, the supply of railway material necessary for the transport of live cattle, and of cold storage cars.

The warehousing charges of the cold storage concerns shall be submitted to the approval of the Federal Congress.

The concessions named in this law, as well as the financial assistance which the Federal Government is authorized to give to cold storage concerns, shall be granted without conferring any exclusive rights or restrictions on manufacturing and commercial liberty, after an examination of the plans and particulars, and after the due approval of the projects.

A law already adopted authorizes the government to make arrangements with shipping companies for cold storage shipment of Brazilian meat and fruit, including the remission of half the taxes payable by vessels in Brazilian ports, and even to contract with them for reserved space.—The Two Americas.

Chicago Section

"Big Bill" rolls gayly on.

And the war wags on with the world.

"Them's my sentiments," says the Kernel.
(All kinds and plenty of 'em!)

Still another wallop! It is now referred to as "The Gibbons-McFarland massacre."

Yes, indeed! If T. R. were in the chair the war would be over. Yes, indeed—over here!

No use quittin', so long as you can stall. Whatchu expect, anyhow, with five kings in the deck?

Not so worse: "The sweetness of low prices never equals the bitterness of poor quality or poor service!"

The belligerent armies of Europe have been swaying back and forth nearly two inches during the past week.

D. P. Cosgrove will open offices in the Webster Building on November 1 to do a brokerage business on his own account.

Some display of white ostrich feathers in Chicago last week. This does not mean they showed the "white feather," by any means.

Lost and Found Column.—Misplaced: "One alleged Mayor." Found: "Uncle Tom's Cabin." Lost: "Shanahan's Ould Sheebeen."

James Craig, Jr., and son Lyman, of Parker, Webb & Co., Detroit, Mich., motored into Chicago during the week and visited the trade.

The crop of cactus and alkali dust in Mexico is said to be far beyond the wildest expectations. Now, who's raving to go to Mexico?

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, October 23, 1915, averaged 10.22 cents per pound for domestic beef.

Most has-was politicians had to quit through foot-and-mouth disease. They always did have mouth disease, anyhow, and then they put their foot in it!

There is a rumor afloat once again to the effect that an effort will be made by inter-

ested and influential parties to establish a Chicago Board of Trade cotton oil market.

And now Bill Hearst comes out and sez, he: "Coffey's early diet of potatoes and buttermilk licked him." He might have added: "Aided and abetted by that Moran person of Pittsburgh, Pa."

Alfred R. Urion is back from England, where he went to confer with the government on meat seizures approximating \$15,000,000. Mr. Urion reserved the right to say little for publication to the newspapers, but he did talk to The National Provisioner's Washington representative.

Watchu beefin' 'bout? If yuh must have it, is there anyone stoppin' yuh from stockin' up on Saturday nite? And then agin, there's that oasis in the desert—Hammond, Ind.—where there are a million Ford "zinc-Elizas" parked every Sunday, and they stagger back to Chi to take in that 12 to 1 bet. That's what you might call "driving round" Big Bill's edict.

Here is one of John Hall's latest; think it over.

"There's the courage that nerves you in starting to climb
The mount of success rising sheer:
And when you've slipped back there's the courage sublime
That keeps you from shedding a tear.

These two kinds of courage, I give you my word,
Are worthy of tribute—but then,
You'll not reach the summit unless you've the third—
The courage of try-it-again!"

W. L. Gregson says of the hog product situation in a letter to The National Provisioner: "An increase in the hog marketings was the signal for a decided revision in prices, and this naturally affected the futures, regardless of the continued good trade for the cured product. The trade from Europe for deliveries up to March, 1916, is good at prices well over present cost, and the present trade with the South is on a broad scale and is expected to continue so for some time. Fresh meats are still high, but can be counted on to come down to nearer a cost basis very soon. General sentiment favors lower prices on hogs, but on the present price basis or lower for product we look for a larger dis-

tributive trade both at home and abroad than we saw last year. These prices are comparatively reasonable and are without serious competition from any quarter."

W. G. Press & Co. say of the provision situation: "A realization by the packers that the country is full of hogs to start to market soon has made them indifferent to the buying of hogs, even at the recent break of \$1.25 to \$1.75 per 100 pounds. Despite the fact that the hog receipts are only moderate, the market is still lower. The present conditions indicate that the country must prepare for lower-priced hogs this season. Patrick Cudahy of Milwaukee is quoted in one of the Milwaukee papers as saying that fat hogs will sell this winter at 5c. a pound, and his judgment is usually correct. He does not expect the heavy run of hogs to start in before December. The weather is fine in the country for putting on weight, and the movement will be delayed more or less, as long as the fine weather lasts. The domestic trade on hog meats is draggy on this break in hogs, and we see nothing to stimulate it for the present. Our present surplus stocks of provisions, going into the new packing season, force us to bearish conclusions on the provision futures, and while we would look for a moderate advance in the deferred futures after the recent break, we would take the bear side on any good bulge."

LIVESTOCK SANITARY MEETING.

The 19th annual meeting of the United States Livestock Sanitary Association will be held at the Hotel La Salle, Chicago, on December 1 and 2. This meeting has been set for the same time as the foot-and-mouth disease conference called by the Secretary of Agriculture, so that all livestock sanitary officials may be present at both meetings. John J. Ferguson is secretary of the association, and will take care of hotel reservations and other arrangements for those who desire to attend. His address is Union Stock Yards, Chicago.

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WATCH PAGE 48 FOR BARGAINS

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 18.....	13,487	1,103	23,471	18,068
Tuesday, Oct. 19.....	5,871	1,166	24,232	12,571
Wednesday, Oct. 20.....	15,316	1,376	37,125	18,118
Thursday, Oct. 21.....	5,947	950	23,361	11,578
Friday, Oct. 22.....	3,368	324	14,048	10,256
Saturday, Oct. 23.....	626	29	5,185	2,698
Total last week.....	43,615	5,148	127,422	73,309
Previous week.....	59,390	7,105	94,874	69,904
Cor. week, 1914.....	65,473	7,128	139,530	128,002
Cor. week, 1913.....	52,487	4,091	131,891	172,754

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 18.....	205	7	542	...
Tuesday, Oct. 19.....	46
Wednesday, Oct. 20.....	216	...	80	...
Thursday, Oct. 21.....	797	...	496	...
Friday, Oct. 22.....	19	...	74	...
Saturday, Oct. 23.....	84	...
Total last week.....	683	7	1,276	...
Previous week.....	777	58	3,201	113
Cor. week, 1914.....	24,322	744	24,552	51,179
Cor. week, 1913.....	17,560	462	39,169	82,505

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Oct. 23, 1915.....	1,729,553	5,570,285	2,722,908
Same period, 1914.....	1,855,549	5,043,869	4,482,186
Combined receipts of hogs at eleven points:			
Week ending Oct. 23, 1915.....		449,000	
Previous week.....		384,000	
Cor. week, 1914.....		460,000	
Cor. week, 1913.....		449,000	
Total year to date.....		20,201,000	
Same period, 1914.....		18,262,000	
Same period, 1913.....		19,389,000	

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Oct. 23, 1915.....	198,200	279,000	269,300
Week ago.....	241,900	239,000	301,700
Year ago.....	219,000	310,700	334,900
Two years ago.....	189,100	299,700	496,000

Combined receipts at six markets for 1915 to Oct. 23, and same period a year ago:

	1915.	1914.
Cattle.....	5,703,000	5,290,000
Hogs.....	14,368,000	12,835,000
Sheep.....	8,339,000	10,441,000

CHICAGO PACKERS' HOG SLAUGHTER.

	1915.	1914.
Week ending Oct. 23, 1915:		
Armour & Co.....	31,100	
Swift & Co.....	18,300	
S. & S. Co.....	10,400	
Morris & Co.....	9,900	
Hammond Co.....	7,900	
Western P. Co.....	7,100	
Anglo-American.....	7,200	
Independent P. Co.....	8,300	
Boyd-Lunham.....	4,300	
Roberts & Oaks.....	4,600	
Brennan P. Co.....	6,000	
Miller & Hart.....	2,900	
Others.....	7,800	
Totals.....	125,800	
Previous week.....	91,600	
Cor. week, 1914.....	118,700	
Cor. week, 1913.....	106,000	
Total, 1915.....	3,000,800	
Total, 1914.....	4,048,300	

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$8.80	\$8.00	\$6.15	\$8.60
Previous week.....	8.85	8.50	6.40	8.70
Cor. week, 1914.....	8.20	7.35	5.35	7.60
Cor. week, 1913.....	8.55	7.90	4.55	7.05
Cor. week, 1912.....	7.90	8.00	4.25	7.00
Cor. week, 1911.....	6.65	6.32	3.50	5.50

CATTLE.

Steers, good to choice.....	\$8.15@10.50
Yearlings, good to choice.....	7.75@10.40
Inferior heifers.....	4.75@5.40
Good to choice heifers.....	5.75@7.25
Good to choice cows.....	4.75@6.40
Cutters.....	3.90@4.70
Canners.....	3.00@3.85
Butcher bulls.....	5.50@7.00
Bologna bulls.....	4.75@5.40
Good to prime veal calves.....	9.00@9.95
Heavy calves.....	7.50@9.00

HOGS.

Prime light butchers.....	\$7.65@8.00
Fair to fancy light.....	7.40@7.95
Prime med. weight butchers, 240-270 lbs.....	7.30@7.90
Prime heavy butchers, 270-310 lbs.....	7.25@7.75
Heavy mixed packing.....	7.00@7.40
Rough heavy packing.....	6.60@7.00
Pigs, fair to good.....	6.00@7.25
*Stags.....	5.90@6.80

*All stags subject to 80 lbs. dockage.

SHEEP.

Native ewes, fair to good.....	\$5.00@5.60
Western ewes.....	5.00@5.75
Yearlings.....	6.00@7.00
Wethers, fair to choice.....	5.50@6.00
Native lambs.....	8.00@8.75
Western lambs.....	8.40@8.75

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, OCTOBER 23, 1915.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
October.....	\$13.52½	\$13.57½	\$13.50	\$13.35
December.....	16.45	16.45	16.35	16.35
January.....	8.85	8.85	8.85	8.85
LARD—(Per 100 lbs.)—				
October.....	8.82½	8.82½	8.82½	8.82½
November.....	9.05	9.05	9.05	9.05
January.....	9.05	9.05	9.05	9.05
RIBS—(Boxed, 25c. more than loose)—				
October.....	9.37½	9.37½	9.37½	9.37½
December.....	8.87½	8.87½	8.87½	8.87½
January.....	9.02½	9.02½	8.90	8.90

MONDAY, OCTOBER 25, 1915.

PORK—(Per bbl.)—				
October.....	13.40	13.50	13.25	13.35
December.....	16.20	16.35	16.02½	16.15
January.....	8.85	8.85	8.85	8.85
LARD—(Per 100 lbs.)—				
October.....	8.77½	8.77½	8.77½	8.77½
November.....	8.80	8.80	8.77½	8.77½
January.....	9.05	9.02½	8.95	8.97½
May.....	9.20	9.25	9.20	9.22½
RIBS—(Boxed, 25c. more than loose)—				
October.....	9.37½	9.37½	9.37½	9.37½
January.....	8.85	8.92½	8.82½	8.87½

TUESDAY, OCTOBER 26, 1915.

PORK—(Per bbl.)—				
October.....	13.35	13.40	13.30	13.30
December.....	16.05	16.05	15.82½	15.90
January.....	8.85	8.85	8.85	8.85
LARD—(Per 100 lbs.)—				
October.....	8.85	8.85	8.85	8.85
November.....	8.92½	8.92½	8.82½	8.82½
January.....	9.20	9.20	9.10	9.10
May.....	9.20	9.25	9.25	9.25
RIBS—(Boxed, 25c. more than loose)—				
October.....	9.12½	9.25	9.12½	9.25
January.....	8.72½	8.95	8.72½	8.95
May.....	8.95	9.15	8.95	9.15

WEDNESDAY, OCTOBER 27, 1915.

PORK—(Per bbl.)—				
October.....	13.20	13.35	13.20	13.35
December.....	13.47½	13.57½	13.45	13.50
January.....	13.85	16.07½	15.85	16.07½
LARD—(Per 100 lbs.)—				
October.....	8.75	8.85	8.75	8.85
November.....	8.85	8.95	8.85	8.95
January.....	8.77½	8.97½	8.77½	8.97½
May.....	9.02½	9.20	9.02½	9.20
RIBS—(Boxed, 25c. more than loose)—				
October.....	9.12½	9.25	9.12½	9.25
January.....	8.72½	8.95	8.72½	8.95
May.....	8.95	9.15	8.95	9.15

THURSDAY, OCTOBER 28, 1915.

PORK—(Per bbl.)—				
October.....	13.35	14.00	13.35	14.00
December.....	13.55	14.12½	13.50	14.12½
January.....	16.07½	16.55	15.95	16.45
LARD—(Per 100 lbs.)—				
October.....	8.70	8.72½	8.70	8.72½
November.....	8.95	9.10	8.87½	9.05
January.....	9.30	9.30	9.30	9.30
RIBS—(Boxed, 25c. more than loose)—				
October.....	9.30	9.60	9.30	9.60
January.....	8.95	9.05	8.87½	9.02½

FRIDAY, OCTOBER 29, 1915.

PORK—(Per bbl.)—				
October.....	14.40	14.55	14.32½	14.55
December.....	14.30	14.62½	14.30	14.60
January.....	16.45	16.75	16.45	16.75

LARD—(Per 100 lbs.)—

October.....	8.75	8.90	8.75	8.87½
November.....	9.05	9.10	9.05	9.10
January.....	9.30	9.35	9.30	9.35
RIBS—(Boxed, 25c. more than loose)—				
October.....	9.85	9.92½	9.80	9.92½
January.....	9.02½	9.12½	9.02½	9.12½
May.....	9.25	9.32½	9.25	9.32½

†Bld. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.

Native Rib Roast.....	20	@25
Native Sirloin Steaks.....	25	@28
Native Porterhouse Steaks.....	30	@35
Native Pot Roasts.....	10	@18
Rib Roasts from light cattle.....	14	@18
Beef Stew.....	12	@14
Boneless Corned Briskets, Native.....	15	@18
Corned Rumps, Native.....	16	@16
Corned Ribs.....	11	@12½
Corned Flanks.....	12½	@12½
Round Steaks.....	16	@25
Shoulder Steaks.....	18	@18
Shoulder Roasts.....	14	@20
Shoulder Neck End, Trimmed.....	14	@12½
Roiled Roast.....	16	@18

Lamb.

Hind Quarters, fancy.....	20	@23
Fore Quarters, fancy.....	15	@18
Legs, fancy.....	24	@25
Stew.....	14	@14
Chops, shoulder, per lb.....	20	@20
Chops, rib and loin, per lb.....	35	@35
Chops, French, each.....	15	@15

Mutton.

Legs.....	15	@16
Stew.....	12½	@12½
Shoulders.....	14	@16
Hind Quarters.....	16	@16
Fore Quarters.....	12½	@12½
Rib and Loin Chops.....	20	@22
Shoulder Chops.....	16	@16

Pork.

Pork Loin.....	20	@22
Pork Chops.....	22	@25
Pork Shoulders.....	15	@15
Pork Tenders.....	18	@20
Pork Butts.....	20	@20
Spare Ribs.....	10	@10
Hocks.....	11	@12½
Pigs' Heads.....	8	@8
Leaf Lard.....	11	@11

Veal.

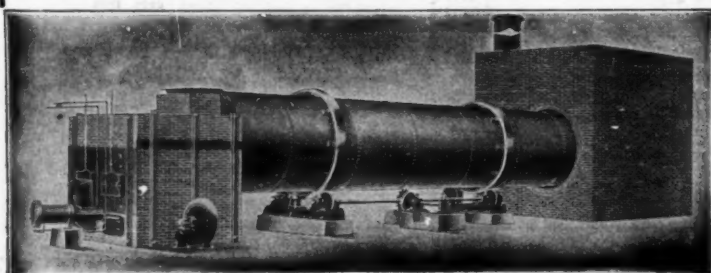
Hind Quarters.....	20	@22
Fore Quarters.....	14	@16
Legs.....	20	@22
Breasts.....	14	@16
Shoulders.....	18	@20
Cutlets.....	28	@30
Rib and Loin Chops.....	28	@30

Butchers' Offal.

Suet.....	7	@7
Tallow.....	3½	@3½
Bones, per cwt.....	76	@76
Calfskins, 8 to 15 lbs.....	19	@19
Calfskins, under 18 lbs. (deacon's).....	95	@95
Kips.....	18	@18

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68 William St., - - New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.	
Prime native steers.....	13 1/2 @ 14 1/2
Good native steers.....	13 1/2 @ 14
Native steers, medium.....	13 @ 13
Heifers, good.....	11 @ 12
Cows.....	9 @ 10
Hind Quarters, choice.....	9 1/2 @ 10 1/2
Fore Quarters, choice.....	9 @ 12

Beef Cuts.	
Cow Chunks.....	8 1/2 @ 9
Steer Chunks.....	8 1/2 @ 11
Boneless Chunks.....	9 1/2 @ 10 1/2
Medium Plates.....	9 @ 10 1/2
Steer Plates.....	9 @ 8
Cow Rounds.....	9 @ 10
Steer Rounds.....	12 @ 13
Cow Loins.....	11 @ 13
Steer Loins, Heavy.....	12 @ 14
Beef Tenderloins, No. 1.....	13 @ 14
Beef Tenderloins, No. 2.....	12 @ 13
Strip Loins.....	12 @ 13
Sirloin Butts.....	12 @ 13 1/2
Shoulder Clods.....	12 @ 13
Rolls.....	12 @ 14 1/2
Rump Butts.....	12 @ 13 1/2
Trimminings.....	9 @ 9
Shank.....	9 @ 10
Cow Ribs, Common, Light.....	12 @ 13 1/2
Cow Ribs, Heavy.....	12 @ 13 1/2
Steer Ribs, Light.....	12 @ 13
Steer Ribs, Heavy.....	12 @ 13
Loin Ends, steer, native.....	12 @ 13
Loin Ends, cow.....	12 @ 13
Hanging Tenderloins.....	12 @ 13
Flank Steak.....	12 @ 13 1/2
Hind Shanks.....	12 @ 13 1/2

Beef Offal.	
Brains, per lb.....	6 1/2 @ 6 1/2
Hearts.....	6 @ 6
Tongues.....	17 @ 17
Sweetbreads.....	18 @ 18
Ox Tail, per lb.....	8 1/2 @ 8 1/2
Flank Tripe, plain.....	4 1/2 @ 4 1/2
Fresh Tripe, H. C.....	5 1/2 @ 5 1/2
Livers.....	7 @ 7
Kidneys, each.....	4 @ 4

Veal.	
Heavy Carcass.....	11 1/2 @ 13
Light Carcass.....	15 @ 16
Good Carcass.....	16 1/2 @ 17
Good Saddle.....	19 1/2 @ 20
Medium Racks.....	12 1/2 @ 12 1/2
Good Racks.....	15 1/2 @ 15 1/2

Veal Offal.	
Brains, each.....	6 1/2 @ 6 1/2
Sweetbreads.....	20 @ 20
Calf Livers.....	22 @ 22
Heads, each.....	25 @ 25

Lambs.	
Good Caul.....	14 @ 14
Round Dressed Lambs.....	15 1/2 @ 15 1/2
Saddles, Caul.....	16 @ 16
R. D. Lamb Racks.....	13 @ 13
Caul Lamb Racks.....	12 @ 12
R. D. Lamb Saddles.....	18 @ 18
Lamb Fries, per lb.....	20 @ 20
Lamb Tongues, each.....	4 @ 4
Lamb Kidneys, each.....	1 1/2 @ 1 1/2

Mutton.	
Medium Sheep.....	11 @ 11
Good Sheep.....	12 @ 12
Medium Saddles.....	13 @ 13
Good Saddles.....	15 @ 15
Medium Racks.....	14 @ 14
Medium Legs.....	14 1/2 @ 14 1/2
Mutton Loins.....	10 @ 10
Mutton Stew.....	8 @ 8
Sheep Tongues, each.....	2 1/2 @ 2 1/2
Sheep Heads, each.....	10 @ 10

Fresh Pork, Etc.	
Dressed Hogs.....	13 @ 13 1/2
Pork Loins.....	16 1/2 @ 16 1/2
Leaf Lard.....	12 1/2 @ 12 1/2
Tenderloin.....	32 @ 32
Spare Ribs.....	11 @ 11
Butts.....	15 1/2 @ 15 1/2
Hocks.....	8 1/2 @ 8 1/2
Trimminings.....	11 @ 11
Extra Lean Trimminings.....	15 @ 15
Tails.....	7 1/2 @ 7 1/2
Shoats.....	5 @ 5
Pigs' Feet.....	4 1/2 @ 4 1/2
Pigs' Heads.....	6 @ 6
Blade Bones.....	6 @ 6
Blade Meat.....	9 @ 9
Cheek Meat.....	8 @ 8
Hog Livers, per lb.....	2 1/2 @ 2 1/2
Neck Bones.....	4 @ 4
Skinned Shoulders.....	12 1/2 @ 12 1/2
Pork Hearts.....	6 @ 6
Pork Kidneys, per lb.....	5 1/2 @ 5 1/2
Pork Tongues.....	12 @ 12
Slip Bones.....	5 @ 5
Tail Bones.....	5 1/2 @ 5 1/2
Brains.....	3 1/2 @ 3 1/2
Backfat.....	10 1/2 @ 10 1/2
Hams.....	17 @ 17
Calas.....	13 1/2 @ 13 1/2
Belilles.....	17 @ 17
Shoulders.....	14 @ 14

SAUSAGE.

Columbia Cloth Bologna.....	9 1/2 @ 9 1/2
Bologna, large, long, round, in casings.....	9 @ 9
Choice Bologna.....	11 @ 11

Frankfurters.....	12 @ 12
Liver, with beef and pork.....	9 @ 9
Tongue.....	13 1/2 @ 13 1/2
Minced Sausage.....	11 1/2 @ 11 1/2
Luncheon Sausage, cloth paraffine.....	12 1/2 @ 12 1/2
New England Sausage.....	16 @ 16
Prepared Luncheon Sausage.....	14 1/2 @ 14 1/2
Special Compressed Sausage.....	13 1/2 @ 13 1/2
Herliner Sausage.....	13 1/2 @ 13 1/2
Oxford Butts in casings.....	11 1/2 @ 11 1/2
Polish Sausage.....	11 1/2 @ 11 1/2
Garlic Sausage.....	12 1/2 @ 12 1/2
Country Smoked Sausage.....	15 @ 15
Farm Sausage.....	11 1/2 @ 11 1/2
Pork Sausage, bulk or link.....	12 @ 12
Pork Sausage, short link.....	24 @ 24
Boneless lean butts in casings.....	17 1/2 @ 17 1/2
Luncheon Roll.....	10 @ 10
Deli-catessen Loaf.....	18 1/2 @ 18 1/2
Jellied Roll.....	

Summer Sausage.

Best Summer H. C. (new).....	26 @ 26
German Salami.....	20 1/2 @ 20 1/2
Italian Salami (new goods).....	26 @ 26
Holsteiner.....	15 1/2 @ 15 1/2
Mettwurst.....	16 @ 16
Farmer.....	18 1/2 @ 18 1/2

Sausage in Brine.

Pologna, kits.....	1.60 @ 1.60
Bologna, 1/2 @ 1/2.....	2.40 @ 2.40
Pork link, kits.....	2.15 @ 2.15
Pork links, 1/2 @ 1/2.....	2.80 @ 2.80
Polish sausage, kits.....	2.10 @ 2.10
Polish sausage, 1/2 @ 1/2.....	2.70 @ 2.70
Frankfurters, kits.....	2.20 @ 2.20
Frankfurters, 1/2 @ 1/2.....	2.90 @ 2.90
Blood Sausage, kits.....	1.70 @ 1.70
Blood Sausage, 1/2 @ 1/2.....	2.20 @ 2.20
Liver Sausage, kits.....	1.70 @ 1.70
Liver Sausage, 1/2 @ 1/2.....	2.20 @ 2.20
Head Cheese, kits.....	1.70 @ 1.70
Head Cheese, 1/2 @ 1/2.....	2.20 @ 2.20

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels.....	9.25 @ 9.25
Pickled Plain Tripe, in 200-lb. barrels.....	8.75 @ 8.75
Pickled H. C. Tripe, in 200-lb. barrels.....	11.25 @ 11.25
Pickled Ox Lips, in 200-lb. barrels.....	20.00 @ 20.00
Pickled Pigs' Snouts, in 200-lb. barrels.....	15.50 @ 15.50
Sheep Tongues, Short Cut, barrels.....	40.00 @ 40.00

CORNED, BOILED AND ROAST BEEF.

		Per doz.
No. 1, 2 doz. to case.....		\$2.25
No. 2, 1 or 2 doz. to case.....		4.25
No. 6, 1 doz. to case.....		14.50
No. 14, 1/2 doz. to case.....		41.50

EXTRACT OF BEEF.

		Per doz.
2-oz. jars, 1 doz. in box.....		\$2.00
4-oz. jars, 1 doz. in box.....		5.00
8-oz. jars, 1/2 doz. in box.....		9.50
16-oz. jars, 1/2 doz. in box.....		17.75

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels.....	19.50 @ 19.50
Plate Beef.....	19.00 @ 19.00
Prime Mess Beef.....	14.50 @ 14.50
Mess Beef.....	18.00 @ 18.00
Beef Hams (220 lbs. to bbl.).....	— @ —
Rump Butts.....	22.00 @ 22.00
Mess Pork, old.....	19.00 @ 19.00
Clear Fat Backs.....	23.00 @ 23.00
Family Back Pork.....	— @ —
Bean Pork.....	17.50 @ 17.50

LARD.

Pure leaf, kettle rendered, per lb., tes.....	12 @ 12
Pure lard.....	11 @ 11
Lard, substitute, tes.....	10 1/2 @ 10 1/2
Lard, compound.....	10 1/2 @ 10 1/2
Cooking oil, per gal., in barrels.....	70 @ 70
Cooks' and bakers' shortening tubs.....	11 @ 11
Barrels, 1/2 c. over tierces, half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 c. to 1 c. over tierces.....	

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Cht. cargo.....	15 1/2 @ 22
Cartons, rolls or prints, 1 lb.....	16 1/2 @ 23
Cartons, rolls or prints, 2 @ 5 lbs.....	16 @ 22 1/2
Shortenings, 3 @ 60 lb. tubs.....	12 1/2 @ 15 1/2

DRY SALT MEATS.

Clear Bellies, 14 @ 16 avg.....		13 @ 13
Clear Bellies, 15 @ 20 avg.....		12 1/2 @ 12 1/2
Rib Bellies, 20 @ 25 avg.....		12 @ 12
Fat Backs, 10 @ 12 avg.....		10 1/2 @ 10 1/2
Fat Backs, 12 @ 14 avg.....		10 @ 10
Fat Backs, 14 @ 16 avg.....		11 1/2 @ 11 1/2
Extra Short Cleares.....		12 1/2 @ 12 1/2
Extra Short Ribs.....		12 @ 12
D. S. Loin Backs, 20 @ 25 avg.....		12 1/2 @ 12 1/2
Butts.....		9 1/2 @ 9 1/2
Bacon meats, 1 1/2 c. more.....		

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.....	19 @ 19
Hams, 16 lbs., avg.....	18 @ 18
Skinned Hams.....	17 1/2 @ 17 1/2
Calas, 4 @ 6 lbs., avg.....	13 1/2 @ 13 1/2
Calas, 6 @ 12 lbs., avg.....	12 1/2 @ 12 1/2
New York Shoulders, 8 @ 12 lbs., avg.....	14 1/2 @ 14 1/2
Breakfast Bacon, fancy.....	29 @ 29
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.....	18 1/2 @ 18 1/2
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.....	19 @ 19
Rib Bacon, wide, 8 @ 12, 4 @ 6 avg.....	23 @ 23
Dried Beef Sets.....	26 @ 26
Dried Beef Insides.....	

Dried Beef Knuckles.....	23 @ 23
Dried Beef Outsides.....	21 @ 21
Regular Boiled Hams.....	24 @ 24
Smoked Boiled Hams.....	25 @ 25
Boiled Calas.....	17 @ 17
Cooked Loin Rolls.....	27 1/2 @ 27 1/2
Cooked Rolled Shoulder.....	17 @ 17

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set.....	16 @ 16
Export Rounds.....	24 @ 24
Middles, per set.....	40 @ 40
Beef bungs, per piece.....	17 @ 17
Beef weasands.....	7 @ 7
Beef bladders, medium.....	40 @ 40
Beef bladders, small, per doz.....	45 @ 45
Hog casings, free of salt.....	10 @ 10
Hog middles, per set.....	13 @ 13
Hog bungs, export.....	7 1/2 @ 7 1/2
Hog bungs, large, mediums.....	6 @ 6
Hog bungs, prime.....	3 @ 3
Hog bungs, narrow.....	60 @ 60
Imported wide sheep casings.....	80 @ 80
Imported medium wide sheep casings.....	80 @ 80
Imported medium sheep casings.....	4 @ 4
Hog stomachs, per piece.....	

FERTILIZERS.

Dried blood, per unit.....	3.05 @ 3.15
Hoof meal, per unit.....	2.80 @ 2.90
Concentrated tankage, ground.....	2.70 @ 2.80
Ground tankage, 12%.....	3.00 @ 3.10
Ground tankage, 11%.....	3.00 @ 3.10
Ground tankage, 9 and 20%.....	2.90 @ 3.00
Crushed tankage, 9 and 20%.....	2.90 @ 2.70
Ground tankage, 6 1/2 and 30%.....	25.00 @ 25.00
Ground raw bone, per ton.....	25.00 @ 26.00
Ground steam bone, per ton.....	21.00 @ 22.00

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs. aver.....	150.00 @ 175.00
Horns, black, per ton.....	28.00 @ 30.00
Horns, striped, per ton.....	33.00 @ 35.00
Horns, white, per ton.....	45.00 @ 50.00
Flat shin bones, 40 lbs. aver., per ton.....	65.00 @ 70.00
Round shin bones, 35-40 lbs. av., per ton.....	60.00 @ 65.00
Round shin bones, 50-52 lbs. av., per ton.....	75.00 @ 80.00
Long thigh bones, 90-95 lbs. av., per ton.....	90.00 @ 100.00
Skulls, jaws and knuckles, per ton.....	28.00 @ 28.50

LARD.

Prime steam, cash.....	8.57 @ 8.57
Prime steam, loose.....	8.35 @ 8.35
Leaf.....	11 1/2 @ 11 1/2
Compound.....	10 @ 10 1/2
Neutral lard.....	13 @ 13 1/2

STEARINES.

Prime oleo.....	10 1/2 @ 11
Tallow.....	9 @ 9
Grease, yellow.....	7 @ 7 1/2
Grease, A white.....	7 1/2 @ 7 1/2

OILS.

Oleo oil, extra.....	12 1/2 @ 13
Oleo oil, No. 2.....	11 1/2 @ 12
Oleo stock.....	10 1/2 @ 11
Nutsfoot oil, pure, bbls.....	65 @ 70
Acidless tallow oils, bbls.....	62 @ 64
Corn oil, loose.....	7 @ 7

TALLOW.

Edible.....	8 1/2 @ 9
Prime city.....	8 1/2 @ 8 1/2
Prime country.....	7 1/2 @ 8
Packers' prime.....	7 1/2 @ 8
Packers' No. 1.....	7 1/2 @ 7 1/2
Packers' No. 2.....	5 1/2 @ 6 1/2

GREASES.

White, choice.....	7 1/2 @ 7 1/2
White, "A".....	7 @ 7 1/2
White, "B".....	6 1/2 @ 7
Bone.....	6 1/2 @ 7
Crackling.....	6 1/2 @ 7
House.....	6 1/2 @ 6 1/2
Yellow.....	6 1/2 @ 6 1/2
Brown.....	5 @ 5 1/2
Glue Stock.....	6 @ 6 1/2
Garbage grease.....	5 @ 5
Glycerine, C. P.....	50 @ 55
Glycerine, dynamite.....	50 @ 55
Glycerine, crude soap.....	37 @ 40
Glycerine, candle.....	38 @ 40

COTTONSEED OILS.

P. S. Y., loose.....	54 @ 59
P. S. Y., soap grade.....	56 @ 57
Soap stock, bbls., concn., 62 @ 65 f. a.....	3 1/2 @ 3 1/2
Soap stock, loose, reg., 50% r. f. a.....	1.80 @ 1.90

COOPERAGE.

Ash pork barrels, black iron hoops.....	75 @ 75
Oak pork barrels, black iron hoops.....	85 @ 87 1/2
Ash pork barrels, galv. iron hoops.....	90 @ 92 1/2
Red oak lard tierces.....	1.05 @ 1.07 1/2
White oak lard tierces.....	1.15 @ 1.20
White oak ham curing tierces, galv. iron hoops.....	1.40 @ 1.45

Prices f. o. b. Chicago.

CURING MATERIALS.

Refined saltpetre.....	18 @ 19
Boracic acid, crystal to powdered.....	8 1/2 @ 9 1/2
Borax.....	4 1/2 @ 5 1/2
Sugar.....	
White, clarified.....	6 @ 6
Plantation, granulated.....	7 @ 7
Yellow, clarified.....	5 1/2 @ 5 1/2
Salt.....	
Ashton, in bags, 224 lbs.....	22.25 @ 22.25
Ashton, car lots.....	2.00 @ 2.00
English packing, in bags, 224 lbs.....	1.45 @ 1.45
Michigan, granulated, car lots, per ton.....	1.25 @ 1.25
Michigan, granulated, car lots, per ton.....	3

Retail Section

Reopening of New York's Most Famous Market

The remodelled and rejuvenated Washington Market was opened to the New York City public on Monday of this week, and the celebration in connection with the opening lasted for a week. This was also the 103rd anniversary of the establishment of the market, and due attention was paid to the historical record of this institution.

The market is a handsome and strictly sanitary structure, finished entirely in white, and has no superior for beauty or completeness in the country. It is laid out like a miniature city, the aisles being similar to streets, the sections to blocks and the stalls to lots, each stall being provided with easy access to water, drainage, refrigeration, electric current, gas and telephone. Within the stall lines the tenants are required to build and connect their fixtures under regulations designed to prevent the disorder resulting from unregulated individual initiative.

The refrigerating plant, consisting of two machines, is capable of doing more work than could be done by fifty tons of ice a day. The plant is operated by electric motors, aggregating 125 horse power. At present it serves forty-seven booth holders, for which there is an aggregate of approximately 10,000 feet of pipe coils. These are connected with the main engine room by distributing mains totaling about one thousand feet. The total amount of space cooled is 25,000 cubic feet. With the booths filled to capacity and all the boxes operating at the same time the machines will maintain a freezing temperature.

The new market is a symphony in white. The counters are topped with white marble. All the weighing machinery as well as the checking and stamping machinery is dressed in white enamel. The 250 booths on the main floor and the sixty on the mezzanine floor are painted white, and all are finished in silver, aluminum or nickel appointments.

The Washington Market Merchants' Association in planning the new structure always held to the idea that the most complete modelling of the place meant increased efficiency and sanitation, that more business could be done on the same area with more convenience and economy, both to the consumer and merchant, and that the food will be better and more wholesome and the purchasing of it easier and quicker.

The city has spent \$116,000 for the improvements. This has paid for tearing out the interior, leaving only the old shell of the building. New water and drainage systems have been laid. A sanitary floor of cement and terrazzo has been built. A new and efficient arrangement of aisles has been fixed by the erection of counter fronts. The building of a mezzanine floor around the market has increased the floor space by more than one-third and extended the space on the main floor for the display and sale of food products. A modern mechanical refrigerating plant affords temperatures at each stand suitable for the product dealt in.

In the old market it was found that one of the principal reasons for its uninviting condition was the lack of regulation of individual merchants as to the arrangement of stalls, which resulted in an unsightly and disorderly arrangement of rails, counters, ice-boxes and other appurtenances. The rearrangement of the new market does away with all of this.

The opening ceremonies on Monday began with the arrival of a procession with a band at its head, city officials in automobiles following and forty exempt firemen with their antiquated engines bringing up the rear. The main floor and galleries were thronged, and hundreds of persons had to be turned away while the speechmaking was going on.

Mayor Mitchel said that the reopening of Washington Market as a modern institution was only a step in the plan to dot the city with model markets. "The new Washington Market," he said, "is a link in a chain of retail markets which I hope that the city will some time own and control. Such a system of retail markets will be a part of a still more comprehensive system of food distribution. The entire plan will comprise wholesale terminal markets which will receive supplies of all kinds for distribution with the least possible handling and waste and will have a marked effect in keeping down the cost of living."

George McAuleny, president of the Board of Aldermen, briefly reviewed the history of the market and of its reconstruction. "This building was a disgrace to the city four years ago," he said. "But the new building is offered as a promise that this in time shall be the standard of all markets of the city. The start toward the reconstruction of Washington Market was made six years ago by the money saved through other economies. We saved nearly \$500,000 from the \$3,000,000 given to us to use and \$43,000 of this saving went toward the remodeled market."

Borough President Marcus M. Marks, chairman of the Market Committee, told of the visits paid to the old market by Edward VII. when he was Prince of Wales and by Presidents Grant, Garfield, Arthur and Cleveland.

The history of Washington Market and a detailed explanation of the great improvements that had been made were given by Matthew Micolino, president of the Washington Market Merchants' Association. Others on the speakers' platform were Ralph Folks, Commissioner of Public Works; Simon Steiner, one of the oldest dealers in Washington Market, and Mrs. Julian Heath, president of the National Housewives' League.

The preponderance of men over women in the crowd drew attention, and one of the dealers explained that of late years seven out of every ten customers have been men. It used to be the other way. One suggestion for the reason of the change was that a large part of the market's customers are New Jersey commuters.

A splendid buffet lunch was served to the

Mayor and guests by Paul A. Henkel, a great-grandson of Paul Henkel who served luncheon to the city's officials when the market was first opened in 1813. Some of the silverware of that occasion was used this week. The celebration continued throughout the week, and the last two days were devoted especially to housewives and other customers, the Housewives' League taking a prominent part.

Washington Market's doors first opened on January 2, 1812, and they have never been closed. The market is rich in history. The property is owned by the city of New York, having in part been ceded by Trinity Church to be used forever as a market place. It really dates back to 1656. The early market trading was done on the parade ground opposite Fort Amsterdam, which is now the present site of the Custom House. In 1658 the Strand Market was organized at Pearl, Moore and Whitehall streets. The traders obtained their supplies from Long Island (known as Nassau Island) by boats and large canoes. At that time Communipaw was planned to be a big city.

In 1756 the popular market was known as Old Oswego Market, and was situated at Maiden Lane, in the middle of Broadway. It was here that old Alderman Bogart (a society dandy) gave away enormous quantities of his famous biscuits.

In 1771 the Fly and Bear markets were established at Maiden Lane, and then Bear Market was moved to a point near the present site of Washington Market. Bear Market was so called because a large bear that attempted to swim the North River to the Jersey shore was shot and killed by Jacob Finck, who afterward dressed and displayed the animal on the site of the market.

In 1805 the present site of Washington Market was recommended. In 1812 the work was actually begun, and in 1813 it absorbed the Fly and Bear Market trade, incorporating with it Buttermilk Market, which was operated by Dutch women from Jersey.

At the beginning of the war of 1812 the Washington Market master butchers had a public meeting, tendered their services to the general government and were assigned to fortifications on Brooklyn Heights and for harbor and inland defence. The Washington Market butcher boys appointed a committee consisting of Valentine Merkle, Henry Spurling and Daniel Bertnett. They tendered their services to Major Horn, who assigned them to the right of McGowan's Pass. The Washington Market butcher boys furnished their food and horses and marched to their places of assignment with their own band, carrying the following slogan: "Free Trade and Butchers' Rights from Brooklyn's Fields to Harlem's Heights."

When steamboats were first pressed into commercial service Cornelius Vanderbilt, known as Daredevil Vanderbilt, supplied oysters to Washington Market from the Staten Island flats. Washington Market merchants called him Daredevil Vanderbilt because he would sail his boats in the roughest weather, and they could also depend upon him to reach New York with his oysters.

LOCAL AND PERSONAL.

A new meat market has been opened in Harrison, Va., by Peter Clayton and William Humphrey.

Arthur F. Table has closed his meat market in Collinsville, Conn.

The meat market of Klotz & Ackley has been moved to a new location in Hacketts-town, N. J.

Extensive alterations are being made in the meat market at Old Mystic, R. I., conducted by Edwin Lamphere and son.

Stephen E. Brown, formerly connected with the New York Butchers' Dressed Meat Company, New York, N. Y., died at his home, 1227 Woodycrest avenue, Bronx, of heart disease.

At the board of directors' meeting of the co-operative market at Utica, N. Y., the following officers were elected: President, Samuel Goldberg; vice-president, A. Berman; general manager, I. Toveroff; secretary, Louis Stone, and treasurer, Jacob Samuels.

A meat and grocery market has been opened in Milltown, New Brunswick, by William Buckley.

H. Strasburger has opened a new meat market at 10 South First street, Temple, Tex.

A. J. Buffington and Charles Robbins have sold their meat market at Monson, Mass., to Joseph Fagan.

A meat market will be opened in the McCarty block, Poultney, Vt., by Harold D. Scott.

J. Gold, who operates three meat markets in Louisville, Ky., has opened a fourth one at Second and Jefferson streets.

Albert Fresenius has sold his meat market on Main street, Westport, Conn., to Frank E. Sturges. Extensive alterations will be made. Mr. Sturges will be assisted by William Burr.

A public market has been established in Eugene, Ore., by Earl Gates and C. B. Hadley.

John F. Burleigh, who conducted a meat and grocery business on Jewett street, Ansonia, Conn., died at Westport, Conn., after a brief illness.

George Foster's meat market on the corner of East Main street and Gallatin avenue, Uniontown, Pa., has been purchased by A. J. Bumgardner, one of the founders of the Gallatin Market.

William H. Meyers, an employee of Sulzberger & Sons Co., died at his home, 530 West 136th street, New York, N. Y., from heart disease.

F. Caswell has purchased George Fields' interest in the meat market at Coffeyville, Kan.

Samuel Hochman's grocery and meat market, at 326 West Courtois street, St. Louis, Mo., has been destroyed by fire.

A new grocery and meat market has been opened at Painesville, Ohio, by Gray & Landphair.

The W. R. Goss meat market at Osage City, Kan., has been taken over by Robert Goss.

Ross Burke has moved his meat market in Herington, Kan., to a new location.

The Pure Food Shop, Appleton Block, Cabot street, Beverly, Mass., has been opened. The meat market of John Popp has been moved into the rear of the Geer Grocery, Kinsley, Kan.

It was decided at the last meeting of the Retail Grocers' Association, Elizabeth, N. J., to take in butchers and to change the name

of the organization to the Elizabeth Retail Grocers' and Butchers' Association.

C. F. Post has started a meat route in Great Barrington, Mass.

A petition in bankruptcy has been filed against Peter Morfoganis, of New York City, N. Y.

Fire destroyed the meat market of A. T. Henderson at Princetown, Iowa.

W. H. Weisgerber, of Oroville, has purchased an interest in the Union Meat Market, Harrington, Wash., from Lee Long.

F. B. Stark has purchased the meat business of James Nease in Endicott and Winona, Wash.

Frank Kann, formerly with the Metropole Market, has opened a meat market of his own in Coeur d'Alene, Ida.

The marriage is reported of R. W. Homesley, manager of the Bonners Ferry Meat Company, Bonners Ferry, Ida., to Miss Helen Bush.

Miller Bros. have opened a meat market in connection with their grocery store in Alma, Mich. Roy Miller is in charge.

Charles Badman has purchased the meat business of Anton Schleif at Manton, Mich.

The death is reported of Nathan Kantowitz, the meat dealer in Florence, Cal.

E. L. Duncan has engaged in the meat and grocery business at Portland, Ore.

Fred Maseberg is adding a line of groceries to his meat business at Broken Bow, Neb.

Frank Kratochvil has moved his meat market to a new location in Valparaiso, Neb.

Carl Carlson has taken charge of the meat market which he recently purchased at Gresham, Neb.

Frank Baker has purchased the meat and grocery business of A. L. Sumption in Coldwater, Kan.

Guy Yenser has purchased the meat market of Roy Kerr, on North Washington street, Junction City, Kan.

F. P. Radliff has engaged in the meat business at Altoona, Kan.

The butcher shop of Edward Bohman, at Casco, Wis., has been destroyed by fire.

Charles Eberle, a meat dealer on the North Side of Chicago for over thirty years, died at his home, 1909 Sedgwick street, Chicago, Ill., from Bright's disease.

The State Federation of Butchers, which had its annual meeting in Oakland, Cal., elected the following officers: President, A. G. Pike, of San Jose, Cal.; vice-president, Charles C. Davey, Sacramento; secretary and treasurer, F. M. Sanford, of San Francisco.

The Sable-Culver Market, at 1412 Seventh avenue, Beaver Falls, Pa., has been opened to the public.

The Hall Meat Market, at Baldwin, Kan., has been taken over by Henry Eiler.

A meat market has been opened in the rear of the Glover Grocery, Burr Oak, Kan., by L. H. Patrick.

Wright Willman's interest in the Salman's meat market at Kingman, Kan., has been purchased by H. O. Salman.

Miller Brothers have opened an up-to-date meat and grocery market at 312 Main street, Ottawa, Kan.

A new market has been opened by the Lessem Grocery and Meat Market Company, 102 South College avenue, Pittsburgh, Kan.

George Dishaw has bought the interest of his partner, Oren Garman, in the meat market at Kensington, Kan.

WHAT IS EFFICIENCY?

At the present time a great efficiency movement is sweeping the industries. The attention of employers in general is directed toward that one goal as to how to produce the maximum production at the minimum expense.

The term speed or speeding up has become

a by-word, coined by the so-called efficiency experts, many of whom have been drafted from the rank and file of impractical men. Asked to investigate factory conditions, they file a report with the employers who have been induced to employ them, making a recommendation that in their judgment the only way to increase their output without additional expense, is to drive their men, speed them up, make a machine out of them and when worked out, replace them.

There is nothing scientific in such a recommendation. Every successful scientific invention of the past has had a tendency to reduce the physical labors and to encourage the individual to think and work with his head rather than with his hands.

It is not the aim of scientific management to induce men to act as nearly like a machine as possible. True, a foreman will prove his efficiency by the measured quality and quantity of his output, but it must come through systematic planning and education of the individual. Men must be led, not driven. Instead of working unwillingly for their employer, they must work in co-operation with the management. Mistakes, instead of having to be corrected, must be avoided.

So the first thing that must interest the management is the careful selection of the man that is going to have full charge of any given department. He must first of all be an expert in his line of work. Nothing is so detrimental to good management as to have a man fall into a position by luck, without having the necessary qualifications. A foreman must be looked up to by the men under him, as one that has had a little more experience in his line of work than they have had, for it will not take long for the men to find it out if such is not the case, and when they do, he will not be able to exercise the proper control over them, and will eventually destroy the efficiency of his department.

The greatest efficiency can be obtained only when the men are happy, satisfied and contented with their surroundings. Since it is hard to find any two men that will do the same amount of work in a given time, discretion must be exercised by the foreman in the placing of his men where they can be used to the best advantage, with his work always planned in advance, so they know they always have a job ahead of them.—Richard M. Van Gaasbeek in American Industries.

KEEP YOUR PROVISIONER ON FILE.

The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated or another copy furnished. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of this publication, he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully arranged index of the important items appearing in our columns is published every six months, and with this and a binder, which The National Provisioner will furnish, the back numbers of the papers may be neatly kept and quickly referred to for information. The binder is new, and is the handiest and most practical yet put on the market. It is finished in vellum de luxe and leather, with gold lettering, and sells for \$1. It may be had upon application to The National Provisioner, 116 Nassau street, New York.

New York Section

District Manager E. G. James, of the S. & S. branch house department, in New York, has returned from a visit to Chicago.

Charles Loeb this week assumed the management of the Barclay street branch house of the S. & S. Company, taking the place of Max Levy.

F. L. Brown, of the Swift accounting department at Chicago, and J. P. Moon, of the executive staff there, were New York visitors during the week.

Swift & Company's sales of beef in New York City for the week ending October 23, 1915, averaged as follows: domestic beef, 10.92 cents per pound.

That rush in Brooklyn on Monday was not the crowd running to a fire. Just the procession of people anxious to see Manager John Fallon's new branch house in Fort Greene place. Nearly 18,000 of them inspected the new Armour plant.

The Merchants' Refrigerating Company will erect a big addition to its plant on the property at Tenth and Eleventh avenues, Sixteenth and Seventeenth streets and the Hudson River. A ten-story cold storage warehouse, with an actual cold storage capacity of five million cubic feet, will be built. Evidently not going to be caught for lack of storage space!

Alfred R. Urion, general counsel for Armour & Company, returned last Saturday from London, where he has spent practically a year representing American meat interests in the British meat seizure cases. Mr. Urion went to Washington to confer with the Secretary of State. He will return to England later to press the packers' appeal from the prize court decision.

Miss Gertrude Scott, for sixteen years connected with the office force of the Metropolitan Hotel Supply Company, died at her home in Brooklyn last Sunday, October 24. The funeral services were held on Tuesday, and floral tokens were numerous from the trade. Miss Scott was widely known in the trade and as widely respected. She was noted as a hard worker and a faithful employee, and much sorrow was expressed at her passing away.

William H. Meyers, a widely-known employee of the Sulzberger & Sons Company, died at his home, No. 530 West 136th street, of heart disease, after a long illness. Mr. Meyers was born in Syracuse, N. Y., fifty-four years ago, and was educated in Albany. His connection with Sulzberger & Sons Company began many years ago, and of late years he was in charge of the casing department of their business in the East. He leaves a wife and daughter.

Are you in need of a competent employee in some branch of your business? You can get him by using the "Wanted" column on page 48.

FOOD DEALERS IN CITY ELECTION.

On Tuesday evening last a rousing meeting of food merchants was held under the auspices of the Allied Food Merchants' Association at the meeting room of the Harlem Board of Commerce at 290 Lenox avenue. Ex-Alderman Joseph Schloss presided and made a stirring speech condemning the practice of the public officials in supporting public markets, and he urged every food merchant in the city to vote against the candidates that are being opposed by the association and to vote for the endorsed candidates.

"Decisive action is necessary," said Schloss, "and our secretary, Louis S. Rappaport, who has worked zealously night and day for just such an opportunity to defeat these aldermen, will tell you of our plans and our work."

He then introduced Mr. Rappaport, who made an emphatic appeal to the food men for co-operation. "Vote against Aldermen Dugan, Pouker, Brush, Chorash and Bedell, and show these city fathers that they cannot attack the foundation and integrity of our business and get away with it. We must all stick together and vote against these men, and I appeal to you as brother merchants to do this."

The five candidates whom the association is supporting were then introduced. Wm. Webber, president of the association, and Dr. Stock, formerly of the U. S. Department of Agriculture, made speeches.

All merchants who vote from the 17th, 19th, 31st, 32nd and 33rd districts are asked to vote for the following candidates in their respective districts: Williams, 17th District; Shields, 19th District; McKee, 31st District; McGillick, 32nd District; Freidlander, 33rd District.

NEW ARMOUR HOUSE OPENED.

What is said to be the largest branch house of a meat packing concern in the country, if not in the world, was opened by Armour & Company at 193 to 199 Ft. Greene Place, Brooklyn, last Monday. Its size was matched by the attendance on the opening day, for a careful count showed that 17,668 people passed through its doors during the day. This is certainly an attendance record, and General Superintendent Lyman and Manager Fallon had reason to be proud of the day's work.

Not only were all the features of a complete and modern branch house shown, with coolers, salesrooms, accounting departments, curing and smoking departments, etc., but on an extra floor of the new building was what amounted to an exposition of packinghouse products. Booths on this floor exhibited canned meats, provisions, dry sausage, lard, soaps and cleansing powders, butterine, fresh sausage, beef extract and hot drinks, canned fruits and preserves, soda fountain supplies, grape juice, toilet articles, curled hair, sandpaper, and even musical strings. It was a remarkable review of the diversity of a modern packinghouse business.

The building itself is of reinforced concrete construction throughout, and four stories in

height. There is not a piece of wood or inflammable material entering into the construction of the house, excepting the wood used in door casings, bins, desks, etc.

The main building is 82 by 10 feet, and the smokehouse "L" on the Atlantic avenue side is 40 by 70 feet. The building is equipped with two 15-ton refrigerating machines, driven by two 25-ton motors. The machines are driven separately, and if one machine breaks down the other can take up and complete the work alone.

There are 14,000 feet of 2-inch refrigerating pipes throughout the building. The insulation throughout consists of pure cloth. There are three electric freight elevators in the house to supply the requirements in transferring products throughout the house. There is over 6,000 feet of overhead tracking, and over 400 electric lights in the building.

Another feature is the fact that the sweet pickle meat rooms, which heretofore have been located in the cellar in most houses, are located on the third floor of this building. Another fact noticed in the inspection of this building is the care given to fresh air and light. Every room where workmen are employed is supplied with ample light and fresh air, and the sanitary conditions and general layout of the rooms are such as to command the greatest praise.

Another detail which has been worked out is the reducing to a minimum of the handling of products passing through the building.

The cellar is finished in white enamel tile throughout, as is also the provision room. All floor drains, etc., have been naturally formed by reinforced concrete while the building was in course of construction, and these drains and floors are one piece, which is another move for perfect sanitation. Dressing rooms have been provided for the men on the third floor, with a separate single locker for each man.

The first floor consists of the provision salesroom, shipping room and cooler. The cooler on the day of the opening contained 300 cattle and 2,000 head of small stock. It also contained a display of poultry, sausage products and by-products, such as calf brains, sweetbreads, pigs' feet, snouts, ears, etc.

The second floor consists of the offices, pipe deck and refrigerated storage room.

The third floor consists of various individual rooms, stationery room, dry storage rooms, and sweet pickle bins, vats and wrapping rooms.

The fourth floor contains a dry storage space only. On the day of the opening the fourth floor was very tastily decorated with the Armour colors, yellow and blue, and was divided off into booths, and it was hard to tell which was the best.

The canned meat department was out there demonstrating, and handing out to the visitors samples of their various products. The provision department booth came next, demonstrating the new Stockinet Ham, and it was a very noticeable fact that a great many of the housewives that visited that day were very much interested in watching the process of putting up a Stockinet Ham.

HEARN West Fourteenth St., New York

NO MEATS BUT EVERYTHING GROCERIES IN DRY GOODS LIQUORS AND APPAREL

The next booth was the dry sausage booth, handling all the products that come under that head. Next was the "Simon Pure" booth, where the demonstrators were cooking and handing out crullers the like of which were never eaten before.

The next booth was that of toilet soap, as handled by the grocery trade, and the next booth was devoted to Lighthouse Cleanser and washing powder. The next booth was occupied by the butterine department, where they demonstrated to the public how to cut down the cost of living. The next booth was occupied by the fresh sausage department, who demonstrated their various products.

Next came the beef extract and hot drink department. Next was the canned fruit, jellies and jams, and then the soda fountain supplies department, and also sundry items that come under that department, such as maraschino cherries, grape juice, etc. Next was the toilet article booth, devoted exclusively to toilet articles.

Next came the curled hair and sandpaper display, and then the musical string department. Next was a very comprehensive exhibit, outlining to the dealers the fact that the company has just launched an advertising campaign on a very large scale to advertise the oval label in window fronts, bill boards, newspapers, etc., throughout the country.

Among those present were Mr. Laurence H. Armour, Mr. H. D. Jones, of the provision department, Chicago; Mr. H. E. Cragin, of the "Simon Pure" department, Chicago; Mr. H. Jacobs, of the casing department, Chicago; Mr. C. L. Overaker, of the pork department, Chicago; Mr. T. J. McCormick, of the Armour Soap Works, Chicago; Mr. J. J. Deady, of the General Superintendent's department, Chicago; Mr. W. H. Munneke, of the building department, Chicago, and Mr. E. B. Noyes, of Armour and Company, New Haven. The visitors from various

nearby towns were too numerous to mention.

Manager Fallon and his branch house force, which was increased by men from the New York City houses, made a very creditable showing in receiving the visitors.

CHICAGO LIVESTOCK MARKET.

(Concluded from page 31.)

The country is full of light hogs, and there is an abundance of soft corn that will be suitable only for feeding purposes. This, in our opinion, spells hogs a plenty for the January and February market. Naturally the big packing outfits are all very "bearish" and strongly opposed to laying away any product even on the basis of present prices, which are largely \$1.25@1.50 per cwt. under the high point in the trade ten days ago, the already badly crippled market having suffered a further decline of 25@40c. on Tuesday and Wednesday of this week, and this in the face of a greatly lessened supply, receipts the first three days of the week totaling only 56,000 as compared with 85,000 for the same period a week ago. Wednesday's trade closed very weak at the decline referred to, and prime matured hogs, because of their scarcity, sold largely at \$7.40@7.60, with a top of \$7.75; good mixed and prime light grades, \$7@7.25; fair mixed and plain mixed packing kinds, \$6.60@6.85, and healthy pigs, \$6.50@6.90.

Sheep and lamb supplies proved too liberal for the requirements of trade the opening day of the week, and slaughterers were able to force a decline of fully 25c. per cwt. on ewes and about 10c. on lambs as compared with Friday's average. Tuesday's light receipts, numbering less than 7,000 head, proved quite a surprise, and the market took on renewed energy from the start, lambs selling 15@25c. and sheep 10@15c. above Monday's quotations. Up to a late hour Wednesday packers were making steady bids on lambs with the day before, while sheep went over the scales early at an advance of 10@15c. per cwt., and it looked as though the market would close strong with a higher average on all grades. There are no well-finished lambs now coming direct from the range, although such as land here are being taken for slaughter. Prospects indicate that the range season will close earlier than recent years, and many feeders will go into winter quarters

with their orders unfilled. Already consignments of half-fat, fed lambs are coming forward, every one of which is being sold at a loss. We quote: Natives—Good to choice lambs, \$9@9.25; poor to medium, \$8.40@8.75; culls, \$7.25@7.75; fat ewes, \$5.60@5.75; poor to medium, \$5@5.25; culls, \$4@4.50. West-erns—Good to choice lambs, \$8.75@9; good to choice yearlings, \$7.25@7.75; fat wethers, \$6.40@6.75; feeding lambs, \$8@8.25; feeding ewes, \$5.25@5.75; breeding ewes, \$6@6.50.

JERKED-BEEF INDUSTRY IN BRAZIL.

With the marked interest now being shown in meat packing in Brazil, and the growing enthusiasm for cattle raising that is observable in many parts of the country, it is interesting to note that Brazil has for many years been manufacturing and producing very large quantities of the salt beef known locally as "xarque," writes Consul General Gottschalk from Rio de Janeiro. It is the same product as the "tasajo" of the Spanish Americas, the "biltong" of South Africa, the "viande boucanée" of the French West Indies, or the "jerked beef" of our early frontier settlements.

Only fragmentary data as to the total production of the country are available, but one of the chief cattle-raising States of the Brazilian Republic, Rio Grande do Sul, which has the advantage of being on the seaboard and possesses, therefore, easy exporting facilities, has recently furnished figures that are of considerable interest.

This State produced and sold during the five years 1909 to 1913 as follows:

	Pounds.	Value.
1909.....	112,935,140	\$8,060,472
1910.....	124,468,915	7,691,735
1911.....	131,096,757	8,514,928
1912.....	153,384,985	10,206,406
1913.....	141,237,610	10,274,741

The selling prices of xarque (salted beef) during the past four years at Rio de Janeiro are given as follows, per kilo (2.2046 pounds):

	Minimum.	Maximum.
1911.....	\$0.155	\$0.285
1912.....	.188	.317
1913.....	.272	.401
1914.....	.259	.372



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NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$7.50@9.00
Poor to fair native steers.....	5.75@7.40
Oxen and stags.....	3.50@7.00
Bulls.....	4.50@6.00
Cows.....	2.75@6.00
Good to choice steers one year ago.....	7.50@9.00

LIVE CALVES.

Live calves, common to prime, per 100 lbs.	5.00@12.50
Live calves, fed and mixed.....	6.00@7.00
Live calves, grassers, per 100 lbs.....	—@—
Live lambs, culls, per 100 lbs.....	6.50@7.50

LIVE SHEEP AND LAMBS.

Live lambs.....	7.50@9.50
Live lambs, culls.....	—@—
Live sheep, culls.....	3.00@3.50
Live sheep, common to fair.....	4.00@5.50

LIVE HOGS.

Hogs, heavy.....	7.50@7.75
Hogs, medium.....	7.50@7.75
Hogs, 140 lbs.....	7.60@7.85
Pigs.....	7.50@7.75
Roughs.....	6.00@6.25

DRESSED BEEF.

CITY DRESSED.

Choice native heavy.....	15	@15½
Choice native light.....	14½	@15
Native, common to fair.....	12	@13½

WESTERN DRESSED BEEF.

Choice native heavy.....	@14½
Choice native light.....	@14½
Native, common to fair.....	@13½
Choice Western, heavy.....	@12
Choice Western, light.....	@11
Common to fair Texas.....	@10½
Good to choice heifers.....	@14
Common to fair heifers.....	@11
Choice cows.....	@10
Common to fair cows.....	@9½
Fleshy Bologna bulls.....	@8½

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@18½	@19
No. 2 ribs.....	@16	@17
No. 3 ribs.....	@12	@14
No. 1 loins.....	@18½	@20
No. 2 loins.....	@16	@18
No. 3 loins.....	@12	@15
No. 1 hinds and ribs.....	16½@18	17½@18
No. 2 hinds and ribs.....	15½@17	17½@16½
No. 3 hinds and ribs.....	@15	13@15
No. 1 rounds.....	@13	@13½
No. 2 rounds.....	@12	@13
No. 3 rounds.....	@11	@12½
No. 1 chucks.....	@11	@12
No. 2 chucks.....	@9½	@11
No. 3 chucks.....	@8	@10

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@18
Veals, country dressed, per lb.....	@17
Western calves, choice.....	@16½
Western calves, fair to good.....	@14½
Grassers and buttermilks.....	@11

DRESSED HOGS.

Hogs, heavy.....	@10½
Hogs, 180 lbs.....	@10½
Hogs, 160 lbs.....	@11½
Hogs, 140 lbs.....	@11½
Pigs.....	@12

DRESSED SHEEP AND LAMBS.

Spring lambs, choice.....	@16
Lambs, choice.....	@15
Lambs, good.....	@14
Lambs, medium to good.....	@13
Sheep, choice.....	@12
Sheep, medium to good.....	@11
Sheep, culls.....	@10

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@18
Smoked hams, 12 to 14 lbs. avg.....	@17
Smoked hams, 14 to 16 lbs. avg.....	@16½
Smoked picnics, light.....	@14
Smoked picnics, heavy.....	@13

Smoked shoulders.....	@13
Smoked bacon, boneless.....	@18½
Smoked bacon (rib in).....	@17
Dried beef sets.....	@28
Smoked beef tongue, per lb.....	@20
Pickled bellies, heavy.....	@13½

FRESH PORK CUTS.

Fresh pork loins, city.....	@20
Fresh pork loins, Western.....	@19
Frozen pork loins.....	@17
Fresh pork tenderloins.....	@25
Frozen pork tenderloins.....	@22
Shoulders, city.....	@15
Shoulders, Western.....	@14
Butts, regular.....	@17
Butts, boneless.....	@20
Fresh hams, city.....	@18
Fresh hams, Western.....	@16
Fresh picnic hams.....	@12½

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	75.00@80.00
per 100 pcs.....	75.00@80.00
Flat shin bones, avg. 40 to 45 lbs. per	65.00@70.00
100 pcs.....	65.00@70.00
Black hooft, per ton.....	@30.00
Striped hooft, per ton.....	@40.00
White hooft, per ton.....	70.00@75.00
Thigh bones, avg. 85 to 90 lbs. per	85.00@90.00
100 pcs.....	85.00@90.00
Horns, avg. 7½ oz. and over, No. 1's.....	@150.00
Horns, avg. 7½ oz. and over, No. 2's.....	@100.00
Horns, avg. 7½ oz. and over, No. 3's.....	@75.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	@14c.	a pound
Fresh cow tongues.....	@11c.	a pound
Calves' heads, scalded.....	@60c.	apiece
Sweetbreads, veal.....	@75c.	a pair
Sweetbreads, beef.....	@30c.	a pound
Calves' livers.....	@25c.	a pound
Beef kidneys.....	@14c.	apiece
Mutton kidneys.....	@10c.	apiece
Livers, beef.....	@10c.	a pound
Oxtails.....	@10c.	apiece
Hearts, beef.....	@7c.	a pound
Rolls, beef.....	@30c.	a pound
Tenderloin, beef, Western.....	@35c.	a pound
Lambs' fries.....	@10c.	a pair
Extra lean pork trimmings.....	@15c.	a pound
Blade meat.....	@13c.	a pound

BUTCHERS' FAT.

Ordinary shop fat.....	@3
Suet, fresh and heavy.....	@5½
Shop bones, per cwt.....	@25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@1.00
Sheep, imp., medium per bundle.....	@90
Sheep, domestic, wide, per bundle.....	@70
Sheep, domestic, medium, per bundle.....	@50
Sheep, domestic, narrow med., per bundle.....	@30
Hog, American, free of salt, tes. or bbls.,	
per lb., f. o. b. New York.....	@60
Hog, extra narrow selected, per lb.....	@70
Hog, middles.....	@11
Beef rounds, domestic, per set, f. o. b. Chi-	
cago.....	@16
Beef rounds, export, per set, f. o. b. New	
York.....	@23
Beef bungs, piece, f. o. b. New York.....	@20
Beef middles, per set, f. o. b. New York.....	@45
Beef middles, per set, f. o. b. Chicago.....	@40
Beef weasands, per 1,000, No. 1's.....	@7
Beef weasands, per 1,000, No. 2's.....	@4

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	20½	22½
Pepper, Sing., black.....	14	16
Pepper, Penang, white.....	18½	20½
Pepper, red.....	21	24
Allspice.....	4½	6½
Cinnamon.....	16	20
Coriander.....	3½	7½
Cloves.....	18	21
Ginger.....	15	18
Mace.....	60	64

SALTPETRE.

Refined.....	@19	@20
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GREEN CALFSKINS.

No. 1 skins.....	@27
No. 2 skins.....	@25
No. 3 skins.....	@13
Branded skins.....	@21
Ticky skins.....	@21
No. 1 B. M. skins.....	@25
No. 2 B. M. skins.....	@19
No. 1, 12½-14.....	@3.20
No. 2, 12½-14.....	@2.95
No. 1 B. M., 12½-14.....	@2.95
No. 2 B. M., 12½-14.....	@2.25
No. 1 kips, 14-18.....	@3.45
No. 2 kips, 14-18.....	@3.20
No. 1 B. M. kips.....	@3.20
No. 2 B. M. kips.....	@2.15
No. 1, heavy kips, 18 and over.....	@4.30
No. 2, heavy kips, 18 and over.....	@4.05
Branded kips.....	@2.70
Heavy branded kips.....	@3.70
Ticky kips.....	@2.70
Heavy ticky kips.....	@3.70

DRESSED POULTRY.

FRESH KILLED.

Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-	
picked.....	@18
Western boxes, 36 to 42 lbs. to doz., dry-	
picked.....	@18½
Fowl—bbls.—	
Southern and S.W., dry-pkd., avg. best..	@13½
Other Poultry—	
Old Cocks, per lb.....	@13
Squabs, prime, white, 10 lbs. to doz. per	
doz.....	@4.25

LIVE POULTRY.

Chickens, nearby choice.....	14½@15
Fowls, heavy.....	14½@15
Roosters.....	@11
Ducks, L. I. Spring.....	@19½
Geese, per lb.....	@15

BUTTER.

Creamery, extra (92 score).....	28½@29
Creamery, higher (scoring lots).....	29½@30
Creamery, Firsts.....	27½@28½
Process, Extras.....	24½@25
Process, Firsts.....	23½@24

EGGS.

Fresh gathered, extras.....	37	@38
Fresh gathered, extra firsts.....	35	@36
Fresh gathered, firsts.....	30	@34
Fresh gathered, seconds.....	27	@29
Fresh dirties, No. 1.....	22½	@23
Fresh chex, good to choice.....	21	@21½

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Bone meal, steamed, 3 and 50, per	
ton.....	@27.00
Bone meal, raw, per ton.....	@35.00
Dried blood, high grade.....	@3.30
Nitrate of soda—spot.....	@2.60
Bone black, discard, sugar house del.	
New York.....	@21.00
Ground tankage, N. Y., 9 to 12 per	
cent. ammonia.....	3.25 and 10c.
Garbage tankage.....	@7.00
Fish scrap, dried, 11 p. c. ammonia	
and 15 p. c. bone phosphate, de-	
livered, Baltimore.....	3.50 and 10c.
Foreign fish guano, testing 13@14% ammonia	
and about 10% B. Phos.	
Lime.....	—@—
Wet, acidulated, 7 p. c. ammonia per	
ton, f. o. b. factory (35c. per unit	
available phos. acid).....	nom@2.70 and 35c.
Sulphate ammonia, for shipment, per	
100 lbs., guar., 25%.....	@3.50
Sulphate ammonia, per 100 lbs., spot	
guar., 25%.....	@3.50

